



Craggy Range

Chardonnay



GIMBLETT GRAVELS, HAWKE'S BAY 2020

HARVEST DATA

VINTAGE DETAIL	Warm and dry from Christmas onwards. Exceptional.
BRIX	22.6 average
PRODUCTION LEVEL	44 hl/ha average
HAND HARVESTED	100%

WINEMAKING

WHOLE BUNCH	100%
DESTEMMED	0%
FERMENTATION VESSEL	French oak barriques
FERMENTATION	Indigenous and inoculated
BARREL TYPE	French oak barriques
NEW BARREL %	23%
MATURATION	9 months
FINING	Yes
FILTRATION	Yes
BOTTLED	Jan - 21

WINE ANALYSIS

ALCOHOL	13.7
RESIDUAL SUGAR	Nil
PH	3.21
ACIDITY	5.9 g/l

TASTING NOTE:

Pale lime to pale straw. So much flavour and concentration in 2020 Chardonnays, and this is no exception. Lemon reduction and freshly toasted almost lift from the glass. The palate has all the hallmarks of a richly flavoured Chardonnay with white peach flesh and freshly baked brioche; however, a fantastically taught acid line reins in the flavour and gives freshness and vitality. Beautiful.

FOOD MATCH: Roasted free range chicken.
Cream based fresh pasta dishes.

CELLARING: 1 to 4 years from vintage
