



Craggy Range

Chardonnay



KIDNAPPERS, HAWKE'S BAY 2024

HARVEST DATA

VINTAGE DETAIL

A cool, late winter delayed bud break, followed by a mild spring with winds that reduced yields. A warm, dry summer led to extended hang time. It was an iconic season, resulting in a concentrated yet fresh outcome.

BRIX

22 average

PRODUCTION LEVEL

32 hl/ha average

HAND HARVESTED

70%

WINEMAKING

WHOLE BUNCH

70%

FERMENTATION VESSEL

Combination of puncheon and stainless steel tanks

FERMENTATION

Inoculated

BARREL TYPE

French and Austrian oak puncheons

NEW BARREL %

15%

MATURATION

8 months

FINING

Yes

FILTRATION

Yes

BOTTLED

Dec - 24

WINE ANALYSIS

ALCOHOL

13

RESIDUAL SUGAR

<1

PH

3.26

ACIDITY

7.28 g/l

TASTING NOTE:

Aromas of fleshy peaches and crisp pears with fresh citrus notes of lemon and mandarin, lay amongst hints of blossom, thistle and subtle oak sweetness. These aromas carry to the palate where they are harmonised by the delicious salinity, chalky texture and fresh acidity distinctive of its coastal site. Fresh and salty, this wine pairs perfectly with seafood and summer.