



Craggy Range

Chardonnay

MARY'S VINEYARD, HAWKE'S BAY 2019

HARVEST DATA

VINTAGE DETAIL	Wet up until Christmas, then dry and warm through ripening period. Iconic.
BRIX	22.2 average
PRODUCTION LEVEL	28 hl/ha average
HAND HARVESTED	100%

WINEMAKING

FERMENTATION VESSEL	French oak barriques
FERMENTATION	Indigenous
BARREL TYPE	French oak barriques
NEW BARREL %	23%
MATURATION	10 months
FINING	Yes
FILTRATION	Yes
BOTTLED	Feb - 20

WINE ANALYSIS

ALCOHOL	12.7
RESIDUAL SUGAR	Nil
PH	3.4
ACIDITY	5.87 g/l

TASTING NOTE:

Pale lemon straw. A lifted nose of typical varietal notes of stone fruit with underlying roasted almonds. The palate is bright yet succulent, with the finish opulent. Overall a delicious drink.

FOOD MATCH: Poultry

CELLARING: 1 to 7 years from vintage