



Craggy Range

# Chardonnay



MARY'S VINEYARD, HAWKE'S BAY 2021

---

## HARVEST DATA

VINTAGE DETAIL	Warm, early spring with occasional large rainfall followed by long, dry summer. Fantastic.
BRIX	22.6 average
PRODUCTION LEVEL	45 hl/ha average
HAND HARVESTED	100%

## WINEMAKING

WHOLE BUNCH	-
DESTEMMED	-
FERMENTATION VESSEL	French oak barriques
FERMENTATION	Indigenous
BARREL TYPE	French oak barriques
NEW BARREL %	27%
MATURATION	8 months
FINING	Yes
FILTRATION	Yes
BOTTLED	November 2021

## WINE ANALYSIS

ALCOHOL	13.5
RESIDUAL SUGAR	<1
PH	3.26
ACIDITY	6.3 g/l

## TASTING NOTE:

Pale lemon straw. Aromas of ripe stone fruit leap from the glass, with freshly picked nectarine and peach evident. The palate is luscious and full, with a concentration of fruit cradled by toasted brioche-like oak—a thoroughly delicious wine.