

ATA RANGI  
· MARTINBOROUGH ·

CRAIGHALL  
*Chardonnay*

2006

Craighall Chardonnay 2006 seduces with the unmistakable and irresistible aroma of fresh, ripe, white nectarines, and freshly baked croissant, touched with just a hint of citrus lime. The palate is under-pinned by a gentle mealy, nutty, flinty complexity.

The oak and tannin regime reflects winemaker Helen Master's deft handling of the variety, with a sensitive, fine oak balance that brings texture, length and power to the deliciously succulent palate.

The Craighall vineyard is located directly opposite the main Ata Rangī home block on the Martinborough Terrace gravels. The 24 year-old Mendoza clone Chardonnay vines with their typical small berry 'hen and chicken' fruit set are always low yielding which gives naturally increased flavour concentration and palate weight. The indigenous yeast ferments employed are slower and more drawn out than commercial yeast ferments, with a resulting textural quality and enhanced spread of flavours.

|                            |  |   |                 |
|----------------------------|--|---|-----------------|
| <b>Harvest Date</b>        | <i>29 Mar – 16 April</i>   | <b>Wine Analysis</b>  | <i>Alc 14 %</i> |
|                            |  |   | <i>TA 6.0</i>   |
| <b>Vineyard</b>            | <i>Craighall , Ata Rangī</i>                                     |   | <i>pH 3.3</i>   |
| <b>Clone</b>               | <i>Mendoza</i>   | <b>Winemaking</b>   |                 |
| <b>Harvest Analysis</b>    | <i>Brix 23-24</i><br><i>pH 3.1 – 3.25</i><br><i>TA 7.5 – 9.0</i> | <i>Hand-picked fruit was whole bunch pressed in a Willmes membrane press. Unsettled juice was fully barrel fermented in Burgundy barriques (22% new) using indigenous yeasts. Lees stirring was employed for enhancing complexity and vinosity. Fermented 15-20 °C. Malo-lactic inoculation for all barrels and ML ferment stopped at appropriate flavour and balance, for this vintage around 60% ML. Aged in barrel on lees for 9 months.</i> |                 |
| <b>Bottling Date</b>       | <i>May 2007</i>  |   |                 |
| <b>Cellaring Potential</b> | <i>to 2010</i>   |   |                 |

