

ATA RANGI
· MARTINBOROUGH ·

CRAIGHALL
Chardonnay

2004

Craighall Vineyard is located directly opposite the main Ata Rangi home block on Puruatanga Road. The 2 hectares of Mendoza clone Chardonnay, with its typical small berry 'hen and chicken' fruit set, is always low yielding but invariably has good concentration as a result.

Craighall Chardonnay 2004 cropped at just over 1T/acre. Take a sip, close your eyes and think of grilled stone fruits: ripe peaches and white nectarines, with a delicate sprinkling of ginger and cinnamon. There's a mealy, brazil nut note too. This is lovely integrated wine with real complexity, still-youthful acidity, and a long, crystalline finish.

Harvest Date 14 April to 11 May 2004

Wine Analysis Alc 14%

TA 7.4

Vineyards Craighall, Hau Arika, Waiora,
Cambrae

pH 3.38

Clone Mendoza

Winemaking

Hand-picked fruit was whole bunch pressed in a Willmes membrane press. Unsettled juice was fully barrel fermented in Burgundy barriques (25% new) using indigenous yeasts. Lees stirring was employed for enhancing complexity and vinosity. Fermented at 15-20°C. Malo-lactic inoculation for all barrels and ML ferment stopped at appropriate flavour and balance. Aged in barrel on lees for 9 months.

Harvest Analysis Brix 23.5 - 25.5
pH 3.1 - 3.25
TA 7.7 - 10.0

Bottling Date May 2005

Cellaring Potential to 2009

