



Craggy Range

# Chardonnay



KIDNAPPERS VINEYARD, HAWKE'S BAY 2021

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## HARVEST DATA

VINTAGE DETAIL	Warm, early spring with occasional large rainfall followed by long, dry summer. Fantastic.
BRIX	21.9 average
PRODUCTION LEVEL	39 hl/ha average
HAND HARVESTED	70%

## WINEMAKING

WHOLE BUNCH	70%
DESTEMMED	30%
FERMENTATION VESSEL	Combination of French oak puncheon, foudre and stainless steel tanks
FERMENTATION	Inoculated and indigenous
BARREL TYPE	French oak puncheons
NEW BARREL %	15%
MATURATION	8 months
FINING	Yes
FILTRATION	Yes
BOTTLED	December 2021

## WINE ANALYSIS

ALCOHOL	13
RESIDUAL SUGAR	<1
PH	3.34
ACIDITY	6.2 g/l

## TASTING NOTE:

Pale lime to pale straw. Instantly you are reminded of the coastal nature of this vineyard, with oyster shell, sea spray and cashew all present in the bouquet. Overall, the mouth feels vibrant and fresh, with lively acidity, but not at the expense of flavour. Fresh lemon curd and supple oak round out a palate that is as delicious as it is refreshing.