



Craggy Range

Chardonnay



GIMBLETT GRAVELS, HAWKE'S BAY 2024

HARVEST DATA

VINTAGE DETAIL

A cool, late winter delayed budbreak, followed by a mild spring with winds that reduced yields. A warm, dry summer led to an iconic season, resulting in a concentrated yet fresh outcome.

BRIX

22.1

PRODUCTION LEVEL

24 hl/ha

HAND HARVESTED

100%

WINEMAKING

WHOLE BUNCH

100%

DESTEMMED

0%

FERMENTATION VESSEL

French oak barriques and puncheons

FERMENTATION

Indigenous

BARREL TYPE

French oak

NEW BARREL %

24%

MATURATION

10 months in oak, 3 months on lees in stainless

FINING

Yes

FILTRATION

Yes

BOTTLED

Jun - 25

WINE ANALYSIS

ALCOHOL

13.5

RESIDUAL SUGAR

<1g/L

PH

3.27

ACIDITY

5.4 g/l

TASTING NOTE:

Pale lime to straw in colour, this Chardonnay opens with lifted aromas of white florals, raw cashew, and a subtle thread of lemon rind. The palate is powerful yet finely poised, with ripe stone fruit at the core and a line of natural acidity that brings structure and clarity. Oak is seamlessly integrated, present but understated, offering a quiet support to the fruit. A wine of balance and drive.