

C R A G G Y R A N G E

2024 Chardonnay

KIDNAPPERS, HAWKE'S BAY

Coastal proximity and clay soils characterise Kidnappers Chardonnay, shaping its distinctive profile. The cooling influence of the Pacific Ocean, coupled with high vigour soils, yields fresh, lighter-style wines. Large-format barrels and a touch of tank fermentation preserve this freshness resulting in a flavour profile with a distinct saline thread.

TASTING NOTE

Aromas of fleshy peaches and crisp pears with fresh citrus notes of lemon and mandarin, lay amongst hints of blossom, thistle and subtle oak sweetness. These aromas carry to the palate where they are harmonised by the delicious salinity, chalky texture and fresh acidity distinctive of its coastal site. This wine pairs perfectly with seafood, fresh pasta and summery salads.

VINTAGE & WINEMAKING

A late start to the season, with windy, dry conditions during springtime reducing yields. The summer was warm and dry, marked by large diurnal shifts, which resulted in early sugar ripeness while preserving the acidity. Conditions led to pristine fruit where minimal sorting was needed. 70% of the fruit was hand-harvested and whole bunch pressed before fermenting in oak puncheons with inoculated yeast. The machine harvest portion was fermented in stainless-steel tanks before aging. The wine underwent partial malolactic fermentation and aged for 8-months in French and Austrian oak (15% new). The wine was fined, filtered and bottled in December 2024.

ALCOHOL	13.0
RESIDUAL SUGAR	<1
PH	3.26
ACIDITY	7.28 g/l

