

A very classic, dry style, which sings clearly of its provenance: the prized Craighall Vineyard which is located directly opposite the home block on Puruatanga Rd. The Riesling vines were planted in the mid '80s on the free-draining gravels that make up the Martinborough Terrace. This is the last release of Craighall Riesling and is a fitting final tribute to these vines.

The 2018 was a mild, slightly more humid season than the norm. Careful selection in the vineyard by the team produced beautiful, clean fruit. The 30-year-old vines have a depth and complexity which are revealed in this dry style.

The nose has a delightful blend of aromas of nougat, jasmine, sticky mango rice pudding and orange blossom. The palate springs to life with nutty flavours of macadamia, pear and ginger and finishes fresh with notes of lime and pink grapefruit. The nose and flavours of this wine are the overwhelming aspect, and they are supported by wonderful texture and fresh acidity. This wine is still at the beginning of its evolution and will continue to age gracefully, drink now to 2038 and beyond.

Harvest Date	14 March 2018	Wine Analysis	Alc 12.5% TA 8.3 pH 2.85 Residual Sugar 3.5 g/l
Vineyard	Craighall Vineyard	Winemaking	Fruit hand-picked and gently whole-bunch pressed. Cool tank fermentation to ideal balance with
Harvest Analysis	Brix 21.0		an almost-dry perception on the palate.
Bottling Date Cellaring Potential	August 2018 Now to 2036		

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