

CRAIGHALL CHARDONNAY 2016

BOBCAMPBELL.NZ

Bob Campbell MW, September 2017

5 Stars & 96 Points

Smooth, creamy-textured chardonnay with white peach and subtle floral, wildflower characters together with hint of ginger, hazelnut and bran biscuit. A wine of subtle power and impressive length. Can be enjoyed now but has a promising future. Drink 2017 to 2024.

CAMERONDOUGLASMS.CO.NZ

Cameron Douglas MS, September 2017

96 Points

Immediately alluring bouquet – nutty, creamy, lactic, spicy, heirloom lemon, quince, peach and wild yellow flowers; stony mineral undertones. On the palate – a core of flavour and texture entwined in wood spices and mineral undercurrent; Quince, yellow stone fruits, red apple, some baking spice and reserved though obvious wood flavours. Medium+ weight, acidity and intensity with a lengthy dry finish. Youthful, charming, a little bit seductive and 100% Chardonnay. Fabulous and finish. Drink now and through 2026.

WINEORBIT.CO.NZ

Sam Kim, August 2017

5 Stars & 96 Points

An exquisitely styled chardonnay, the elegant bouquet shows white stone fruit, lemon pith, almond and subtle flinty characters. The palate is refined, focused and concentrated, and exhibits layers of fine texture and delicate fruit intensity, brilliantly supported by seamlessly integrated acidity. Captivating, impeccably composed and most pleasing. At its best: 2018 to 2026.

RAYMONDCHANWINEREVIEWS.CO.NZ

Raymond Chan, September 2017

5 Stars & 19.0 / 20 Points

Bright, light golden-hued straw-yellow colour, a little paler on the rim. The nose is softly full and beautifully harmonious in its integration with soft layers of ripe white and yellow stonefruits, complexed by mealy notes and nutty lees, melded with creamy barrel-ferment elements, and subtle flint and mineral detail. Medium-bodied, the palate is stylishly rich with layers of flavour, unfolding white and yellow stonefruits with citrus fruits, entwined with mealy complexities, along with creamy barrel-ferment and nutty oak, and nuances of flint and minerals. The fruit extract lends a near-unctuous texture with soft concentration and depth. The wine flows seamlessly along a fine-textured line with light background acidity providing subtle energy and vitality. The wine carries to a very long and sustained finish of stonefruits, nutty oak and mineral hints. This is a beautifully harmonious and layered, complex, concentrated Chardonnay with stonefruits, mealy and creamy notes, flint detail and a fine-textured, smooth, seamless palate. Match with grilled and roasted poultry and pork dishes over the next 4-5+ years. Mendoza clone fruit from the 'Craighall' vineyard, the oldest vines over 30 y.o., hand-picked, WBP and fully indigenous yeast barrel-fermented to 13.0% alc., the wine aged 12 months in 24% new French oak barriques, undergoing partial MLF.

JAMESSUCKLING.COM

Nick Stock, November 2017

92 Points

An attractive, fresh and concentrated chardonnay in the peach, pear and grapefruit zone. The palate has zesty freshness with some smooth pastry and honey to close. Drink now.