

VINO FINO

Explore a World of Wine

CRAGGY RANGE GIMBLETT GRAVELS CHARDONNAY 2024

94



\$36.99

A Classic Hawkes Bay Chardonnay

| | | | |
|---------------|------------------------------|----------|-----------------|
| Product Code: | 5530 | Closure: | Screw Cap |
| Country: | New Zealand | Unit: | Each |
| Region: | Hawkes Bay | Volume: | 750ml |
| Sub Region: | Gimblett Gravels | Alcohol: | 13.0% |
| Style: | White | Grape: | 100% Chardonnay |
| Variety: | Chardonnay | | |
| Producer: | Craggy Range | | |



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



Click & Collect available

[VIEW PRODUCT ONLINE](#)

TASTING NOTES

Winery notes (2024 Vintage)

"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.

This vineyard is situated in the heart of the famous Gimblett Gravels Winegrowing District, with the Chardonnay vines planted on a selection of stony and loamy soils throughout the vineyard. Each parcel contains various clonal selections, contributing a unique character to the finished wine. Typically, some of the first vines to be picked in the region each year, the wine is crafted using classic Burgundian winemaking techniques with a focus on showcasing the elegance and purity of Chardonnay.

A late start to the season with windy, dry spring conditions reducing yields. Summer was warm and dry, marked by large diurnal shifts, resulting in early sugar ripeness while preserving the acidity. Conditions led to pristine fruit where minimal

VINO FINO

Explore a World of Wine

sorting was needed. 100% hand-harvested and whole bunch pressed into stainless steel for ambient settling overnight. The juice was racked to oak for fermentation, primarily with indigenous yeast, followed by full spring malolactic fermentation. It was aged 10 months in oak (24% new) and a further 3 months on full lees in stainless steel before bottling in June 2025."

Rated Excellent & 94/100 Cameron Douglas MS, March 2026 (2024 Vintage)

"Another delicious wine from the CR stable with a fine balance and youthful urgency. Aromas and flavours of fresh white fleshed stone fruits and sweet citrus, pear and apple then layers of leesy vanilla and mineral complexities. Dry with a medium+ weighted mouthfeel, satin textures with contrasting acid line and core flavours of stone and citrus fruits. Balanced and well made with medium+ length and complexity. Best from day of purchase through 2030."

94/100 Campbell Mattinson, The Wine Front, April 2026 (2024 Vintage)

"Lovely chardonnay. Fruity and flinty and controlled and persistent. Pear, white peach, lemongrass and flint characters run into lemon curd, meal, vanilla and an earthen-umami character. It's a fine wine. It has a little bit of restraint but a good amount of flavour - and finish."

CONTACT VINO FINO

Phone: 03 365 5134
<https://vinofino.co.nz>

OPEN HOURS

10am to 6pm - Monday to Friday
10am to 5pm - Saturday
Closed Public Holidays

VISIT VINO FINO

188 Durham St South,
Christchurch