

## CRAGGY RANGE KIDNAPPERS VINEYARD CHARDONNAY 2025

Award badge and or type unknown **\$29.99**

Product image

|               |                              |          |                 |
|---------------|------------------------------|----------|-----------------|
| Product Code: | 4852                         | Closure: | Screw Cap       |
| Country:      | New Zealand                  | Unit:    | Each            |
| Region:       | Hawkes Bay                   | Volume:  | 750ml           |
| Sub Region:   | Te Awanga                    | Alcohol: | 12.5%           |
| Style:        | White                        | Grape:   | 100% Chardonnay |
| Variety:      | Chardonnay                   |          |                 |
| Producer:     | <a href="#">Craggy Range</a> |          |                 |



New Zealand  
Wide Delivery



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### TASTING NOTES

Craggy's answer to Chardonnay from Chablis: not too heavily oaked and cooler on the palate, with a sophisticated mineral focus.

#### Winery notes (2025 Vintage)

"Influenced by the coastline near its namesake Cape Kidnappers, this Chardonnay is defined by its cool maritime climate. Delicately handled in a traditional Chablis-style, subtle oak frames a crisp, mineral-driven palate, with lifted aromatics and a refined saline finish."

Reviews for the 2024 vintage below...

#### 95/100 Emma Jenkins MW, Decanter UK, May (2024 Vintage)

"Showing the freshness and salinity of its coastal Te Awanga origin, this is a pure-fruited style with a fragrant nose of white peach, white flowers, lemon and subtle flint. The palate is fine, silky and tightly structured, with nice intricacy. Great finesse with good layers and length, finishing with an attractive chalkiness. Fermented and aged in tank and large format French and Austrian oak, 15% new.

#### 94/100 Gary Walsh, The Wine Front, July 2026

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(2024 Vintage)

"Plenty of energy and freshness here. White peach, citrus, ginger biscuit, subtle matchstick and green herb. It's medium-bodied, lively in grapefruit flavour and acidity, quite saline with a green olive character, gently chalky in texture, with a bright finish of excellent length. Fine drinking and beautifully turned out too. Quietly confident."

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## 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

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