

ATA RANGI  
· MARTINBOROUGH ·



Pōtiki meaning 'last born' in Maori is blended from a selection of our newer plantings on the Martinborough Terrace. More reactive to the vintage conditions than our older established vines, this first release 2018 Pōtiki Chardonnay is engaging and vibrant.

Full aromas of yellow skinned peach, buttery French toast and aniseed overflow on the nose. The palate is creamy and open, with notes of pureed apple and custard, the finish long and lingering. Barrel fermented in 300 litre puncheons with indigenous yeasts, this is delicious drinking now.

<b>Harvest Date</b>	<i>8-14 March</i>	<b>Wine Analysis</b>	<i>Alc 13.0 %</i>
			<i>pH 3.26</i>
<b>Clone</b>	<i>Mendoza and clone 95</i>	<b>Winemaking</b>	<i>TA 5.9g/l</i>
<b>Harvest Analysis</b>	<i>Brix 21.0– 22.5</i>	<i>Hand-picked fruit was whole bunch pressed, with the unsettled juice fully barrel fermented in Burgundy barriques (20% new) using indigenous yeasts. Partial malolactic. Aged in barrel on lees for 12 months.</i>	
<b>Bottling Date</b>	<i>July 2019</i>		
<b>Cellaring Potential</b> <i>to 2024</i>			

