

ATA RANGI
· MARTINBOROUGH ·

PÖTIKI
Chardonnay

2019

Pötiki, meaning 'last born' in Maori, is blended from a selection of newer plantings and some of our more established blocks on the Martinborough Terrace. A brilliant vintage with low crops has provided concentration and detail, resulting in a wine that is engaging, vibrant and beautifully balanced.

Bright aromas of citrus blossom, apple, blanched almonds with a hint of lime leaf. The palate is focused, with a salty, mineral line and fresh flavours of lemon and coriander. This is a youthful wine that's delicious drinking now, but it will also reward further with cellar age. Barrel fermented in 300 litre puncheons with indigenous yeasts.

Harvest Date	<i>14-20 March</i>	Wine Analysis	<i>Alc 13.0 %</i>
			<i>pH 3.15</i>
Clone	<i>Mendoza and clone 95</i>	Winemaking	<i>TA 6.3g/l</i>
Harvest Analysis	<i>Brix 21.0– 22.5</i>	<i>Hand-picked fruit was whole bunch pressed, with the unsettled juice fully barrel fermented in Burgundy 300L puncheon barrels (20% new) using indigenous yeasts. Full malolactic. Aged in barrel on lees for 10 months.</i>	
Bottling Date	<i>March 2020</i>		
Cellaring Potential <i>to 2030</i>			



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