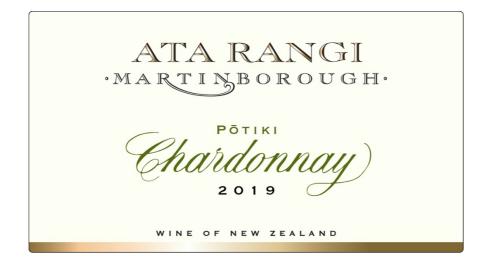




Pōtiki, meaning 'last born' in Maori, is blended from a selection of newer plantings and some of our more established blocks on the Martinborough Terrace. A brilliant vintage with low crops has provided concentration and detail, resulting in a wine that is engaging, vibrant and beautifully balanced.

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



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