

ATA RANGI
• MARTINBOROUGH •

PŌTIKI
Chardonnay
2020

WINE OF NEW ZEALAND

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. Barrel fermented in 300 litre puncheons with indigenous yeasts. The 2020 vintage is concentrated and detailed, balanced with vibrant acidity. The aroma is a wonderful blend of fennel notes, rock melon and citrus blossom. The palate is focused, with a salty, mineral line that finishes with flavours of fresh white almond.

Stephen Wong MW summed it up; “Combining lovely herbal and mineral complexity with slight spice on the palate, this is really quite classy without sacrificing bright, lively fruit character. The palate’s overall lift and lightness hides a considerable amount of concentration, but where the 2018 expressed it as power and size, the 2020 is all about detail and elegance. All of this wonderfully interwoven complexity finishes on a lovely nutty note that conjures echoes of modern Meursault.”

This is a youthful wine that’s delicious drinking now, but it will also reward further with cellar age.

Harvest Date	<i>8-15 March</i>	Wine Analysis	<i>Alc 13.0 % pH 3.17</i>
Clone	<i>Mendoza, clones 95 and 548</i>		<i>TA 6.3g/l</i>
Vineyards	<i>Walnut Ridge, Cambrae, Lismore</i>	Winemaking	<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. Partial malolactic. Aged in barrel on lees for 13 months.</i>
Harvest Analysis	<i>Brix 21.0– 22.5</i>		
Bottling Date	<i>October 2021</i>		