

ATA RANGI
· MARTINBOROUGH ·

PŌTIKI
Chardonnay

2021

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 2021 vintage is concentrated, detailed, and balanced with vibrant acidity.

The nose has gorgeous aromas of orange blossom, almond, white peach and lemon zest. Notes of toasted seeds and apple combined with a mineral salinity gives the palate complexity and depth. The palate's overall lift and lightness hides a considerable amount of concentration and a core of fine phenolics.

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

Harvest Date	<i>8-15 March</i>	Wine Analysis	<i>Alc 13.5 % pH 3.23 TA 6.3g/l</i>
Clone	<i>Mendoza, clones 95 and 548</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 22.0-22.8</i>		
Bottling Date	<i>October 2022</i>		