

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.

Harvest Date	8-14 March	Wine Analysis	Alc	13.0 %
			pH	3.26
Clone	Mendoza and clone 95	Winemaking	TA	5.9g/l
Harvest Analysis	Brix 21.0– 22.5	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.		
Bottling Date	July 2019			
Cellaring Potential to 2024				

