

ATA RANGI
· MARTINBOROUGH ·

PŌTIKI
Chardonnay

2022

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, followed by 11 months on lees to bring a subtle complexity.

The 2022 has an expressive, floral, and delicate fruit driven nose of white peach, rock melon and orange blossom. The palate has a refined mineral entry, with hints of salinity. It opens further with notes of citrus and fennel and flavours of pastry and almond. Beautifully balanced on the palate, this wine is fresh and joyous, combining cool fruit notes with fine acidity.

Harvest Date	<i>4-27 March</i>	Wine Analysis	<i>Alc 12.5 % pH 3.24 TA 6.1g/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 11 months.</i>
Harvest Analysis	<i>Brix 21.5.0-22.38</i>		
Bottling Date	<i>September 2023</i>		