

ATA RANGI
· MARTINBOROUGH ·

PŌTIKI
Chardonnay

2024

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, brings subtle complexity.

The 2024 was an exceptional vintage, this Pōtiki Chardonnay delivers on power, depth and freshness. Aromas of yellow fleshed nectarine, bergamot and apple pudding meld with savoury notes of miso paste and sesame seed cake. The palate entry has flavours of crushed shell, hints of lanolin and baked apple. There is great depth of flavour that spreads the whole palate, underpinned with a line of acidity that sweeps through the palate giving freshness on the finish.

Harvest Date	<i>4 – 27 March</i>	Wine Analysis	<i>Alc 13.5 % pH 3.30 TA 6.5g/l</i>
Clone	<i>Mendoza, clones 95 and 548</i>		
Vineyards	<i>Walnut Ridge, Cambrae, Craighall</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 21.7-22.6</i>		
Bottling Date	<i>September 2025</i>		