

ATA RANGI  
· MARTINBOROUGH ·

PŌTIKI  
*Chardonnay*

2023

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.

A vintage that suited white varieties, the 2023 Pōtiki has evolved into a truly remarkable wine. The 2023 has an expressive, floral, and fruit driven nose of white peach and nectarine, with mealy notes of cashew nuts and blanched white almonds. The palate has a smooth entry and almost doesn't prepare you for the focus and freshness of this wine. This classical chardonnay maintains poise and focus and, will reward cellaring.

<b>Harvest Date</b>	<i>24 March – 2 April</i>	<b>Wine Analysis</b>	<i>Alc 12.5 % pH 3.28 TA 6.2g/l</i>
<b>Clone</b>	<i>Mendoza, clones 95 and 548</i>		
<b>Vineyards</b>	<i>Walnut Ridge, Cambrae, Lismore</i>	<b>Winemaking</b>	<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>
<b>Harvest Analysis</b>	<i>Brix 21.5.0-22.38</i>		
<b>Bottling Date</b>	<i>August 2024</i>		