

ATA RANGI
· W A I R A R A P A ·

PETRIE
Chardonnay

2013

Complex aromas of wet stone and flint meld with notes evocative of pear and almond tart. The palate is long and driven; the acidity coiled around complex fruit characters of melon, roasted fennel and grapefruit. The Petrie Vineyard is really coming into its own as the vines age, and is producing a wine that we're immensely proud of.

Owned by the Petrie family, the 22 year-old block is 20 minutes' drive north-east of Martinborough on the deep, gravelled, uplifted river terraces of East Taratahi. The vineyard itself is generally a bit cooler than our own blocks due to its higher elevation. Vineyard perspective and wind exposure are also factors in cooling this site, making it ideal for the Clone 15 plantings and expressed in the typically bright fruit and marked thread of minerality that Petrie Chardonnay is renowned for.

Harvest Dates	<i>2 April to 4 April</i>	Wine Analysis	<i>Alc 13.8 % TBC TA 6.5 g/l, pH 3.23</i>
Vineyards	<i>Petrie Vineyard at East Taratahi, Wairarapa</i>	Winemaking	<i>Fruit hand-picked and whole-bunch pressed. Fermented in Burgundy barriques and puncheons (18% new). Natural winery yeasts are used for the fermentation and 30% of the blend has gone through malolactic fermentation. Held in barrel on lees for eight months.</i>
Clones	<i>Clone 15 and Clone 6</i>		
Harvest Analysis	<i>Brix 21.2 – 22.0 pH 3.1 TA 7.5</i>		
Bottling Date	<i>May 2014</i>	Cellaring Potential	<i>to 2022</i>

