

ATA RANGI  
· W A I R A R A P A ·

PETRIE  
*Chardonnay*

2014

Lifted florals, notes of white peach and hints of freshly-baked brioche make a salivating first impression of this finely-tuned, cool climate Chardonnay. The entry is mouth-wateringly crisp and bright, then opens and fills out across the mid-palate with a lovely textural creaminess.

The minerally, wet stone thread, hint of matchstick and hallmark grapefruit note are all distinctive markers of this maturing site.

Owned by the Petrie family, the 23 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 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.

<b>Harvest Dates</b>	<i>1 April to 7 April</i>	<b>Wine Analysis</b>	<i>Alc 13.5 % TBC TA 6.4 g/l, pH 3.2</i>
<b>Vineyards</b>	<i>Petrie Vineyard at East Taratahi, Wairarapa</i>	<b>Winemaking</b>	<i>Fruit 100% hand-picked and whole-bunch pressed. Juice fermented with indigenous winery yeasts in Burgundy barriques and puncheons (18% new). 30% of the blend completed malolactic fermentation in barrel. Wine held on lees in barrels for 8 months.</i>
<b>Clones</b>	<i>Clone 15 and Clone 6</i>	<b>Cellaring Potential</b>	<i>to 2022</i>
<b>Harvest Analysis</b>	<i>Brix 21.2 – 22.0 pH 3.1, TA 7.5</i>		
<b>Bottling Date</b>	<i>May 2014</i>		

