

ATA RANGI
· W A I R A R A P A ·

PETRIE
Chardonnay

2009

The wonderful 2009 season has delivered a deeper, slightly more savoury and more complex Chardonnay than we've previously seen from the Petrie Vineyard site. The first impression is of fat, ripe, golden peaches and freshly baked almond custard croissant. If you need further convincing, add a hint of citrus to the palate which is concentrated, long and tight - with a touch of flinty minerality and a light wash of spicy oak. We feel this is one of the best ever releases of Petrie Chardonnay, with its sense of being very 'whole and complete'. Nothing missing, and nothing overdone. Owned by the Petrie family, the pretty twenty year old block is 20 minutes north of Martinborough on gravelly river terraces at East Taratahi, not too far from Masterton.

Harvest Dates	<i>2 and 3 April 2009</i>	Wine Analysis	<i>Alc 13.5%</i> <i>TA 6.1g/l</i> <i>pH 3.33</i>
Vineyard	<i>Petrie Vineyard at East Taratahi, Wairarapa</i>	Winemaking	<i>Fruit hand-picked and whole-bunch pressed in Membrane press. Racked to Burgundy barriques and puncheons (18% new). Inoculated and fermented in controlled temp storage at 14-20° C. 30% of blend has full malolactic. Aged in barrel on lees for seven months.</i>
Variety / Clone	<i>Clone 15 and Clone 6</i>		
Harvest Analysis	<i>Brix 22.1- 23.7</i> <i>pH 3.2 -3.25</i> <i>TA 7.1 - 7.9</i>		
Bottling Date	<i>March 2010</i>	Cellaring Potential	<i>now to 2014</i>

