

ATA RANGI
· W A I R A R A P A ·

PETRIE
Chardonnay

2012

The 2012 Petrie is a tight, fine, mouth-wateringly juicy Chardonnay delivering layers of rich flavour and textural complexity. Peach, pear and guava aromas are followed by more savoury toasted cashew, brioche-like notes on the palate. There's also a hint of grapefruit, and the lovely spine of flinty minerality that drives right through to the finish which is a hallmark of this excellent site.

Owned by the Petrie family, the 21 year-old block is 20 minutes' drive north of Martinborough on deep, gravelled, uplifted river terraces at East Taratahi. The vineyard itself is generally a little 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 fine thread of minerality that Petrie Chardonnay is renowned for.

Harvest Dates	17 to 26 April 2012	Wine Analysis	Alc 13.0 % TA 7.0 g/l, pH 3.27
Vineyards	Petrie Vineyard at East Taratahi, Wairarapa	Winemaking	Fruit hand-picked and whole-bunch pressed. Fermented in Burgundy barriques and puncheons (18% new). Natural winery yeasts are used for the fermentation and 50% of the blend has gone through malolactic fermentation. Held in barrel on lees for eight months.
Clones	Clone 15 and Clone 6		
Harvest Analysis	Brix 21.2 – 22.0 pH 3.2 TA 7.6		
Bottling Date	March 2012	Cellaring Potential	to 2018

