

ATA RANGI
· W A I R A R A P A ·

PETRIE
Chardonnay

2015

This full, enticing example of Chardonnay features white stone-fruit, crab apple and rock-melon aromas vying for attention over the mouth-watering hint of grapefruit zest. All of these lifted fruit characters flow through to the palate, melting into the more savoury, flinty, toasted-brioche notes. The finish is long, tight and salivating which, together with its renowned minerality, are consistent features of Chardonnay from this unique vineyard owned by the Petrie family.

Located 20 minutes' drive to the north-east at East Taratahi, the site is a little cooler than we are in Martinborough due to the marginally higher elevation and the threads of clay woven through the gravels. Vineyard perspective and wind exposure are also cooling factors, 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	<i>19 March to 7 April</i>	Wine Analysis	<i>Alc 13.5 % TA 6.4 g/l, pH 3.2</i>
Vineyards	<i>Petrie Vineyard. East Taratahi, Wairarapa</i>	Winemaking	<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 9 months.</i>
Clones	<i>Clone 15 and Clone 6</i>	Cellaring Potential	<i>to 2022</i>
Harvest Analysis	<i>Brix 20.5 – 22.0</i>		
Bottled	<i>July 2016</i>		

