

ATA RANGI  
· W A I R A R A P A ·

PETRIE  
*Chardonnay*  
2011

The benign spring and generally warm summer has delivered a beautifully ripe, elegant, seamless 2011 Petrie Chardonnay. A lovely medley of aromas - fig, grapefruit, pineapple and just a hint of lemon curd – is full of promise, and the palate does not disappoint. Flavours reminiscent of guava, and warm almond croissant meld with a fresh acidity that lends a long, mouth-watering finish. 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 site is generally a little cooler than our own blocks due to the wind run, perspective and elevation.

<b>Harvest Dates</b>	<i>2 to 13 April 2011</i>	<b>Wine Analysis</b>	<i>Alc 13.5 % TA 6.0 g/l , pH 3.35</i>
<b>Vineyards</b>	<i>Petrie Vineyard at East Taratahi, Wairarapa</i>	<b>Winemaking</b>	<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>
<b>Variety / Clone</b>	<i>Clone 15 and Clone 6</i>		
<b>Harvest</b>	<i>Brix 22.0 -23 pH 3.18 -3.0 TA 8.5 – 9.0</i>		
<b>Bottling Date</b>	<i>March 2012</i>	<b>Cellaring Potential</b>	<i>to 2016</i>

