

ATA RANGI
· W A I R A R A P A ·

PETRIE
Chardonnay
2010

The cooler January and wonderfully long summer with crisp night temperatures was perfect for producing Chardonnay. The 2010 Petrie has aromas of white skinned nectarine, apple blossom and dried fig. The palate is very tight, with remarkable drive on the finish. This wine has the structure, thanks to small-berried Clone 15 and reasonable vine age now, to evolve and deliver over the next 5 to 10 years. Owned by the Petrie family, the 21 year-old block is 20 minutes drive north of Martinborough on gravelly, uplifted river terraces at East Taratahi.

Harvest Dates	<i>19 to 21 April 2010</i>	Wine Analysis	<i>Alc 13.5%</i> <i>TA 7.5g/l</i> <i>pH 3.31</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 22.0 -23</i> <i>pH 3.18 -3.0</i> <i>TA 8.5 - 9</i>		
Bottling Date	<i>March 2011</i>	Cellaring Potential	<i>now to 2019</i>

