

Ata Rangi,
`Potiki` Martinborough Chardonnay 2023
Martinborough, New Zealand

ATA RANGI
· MARTINBOROUGH ·



PRODUCER

Ata Rangi, meaning 'dawn sky, new beginning' is owned and managed by a family trio – Clive Paton, his wife Phyll and his sister Alison. Clive planted the bare, stony five-hectare home paddock at the edge of Martinborough in 1980 and, in doing so, was one of a handful of people who pioneered grape growing in the area. Joined by winemaker Helen Masters, Ata Rangi is renowned for their Pinot Noir, which is consistently ranked as one of New Zealand's best and in 2010 was awarded the 'Tipuranga Teitei O Aotearoa,' New Zealand's 'Grand Cru' equivalent. Ata Rangi also produces a range of white wines including Sauvignon Blanc and Pinot Gris.

VINEYARDS

'Potiki' translates to 'last born' in Māori. The Chardonnay is sourced from both newer plantings and more established blocks in the Martinborough Terrace. Mendoza and Clones 95 and 548, known for low yields and excellent fruit expression, are planted in the Walnut Ridge, Cambrae and Lismore vineyards, on poor, deep alluvial gravel soils. This results in concentrated, well-defined fruit.

VINTAGE

The 2023 vintage in Martinborough presented a challenging yet rewarding season, with cooler temperatures and increased rainfall demanding meticulous vineyard management and care throughout the growing period. This extra attention proved worthwhile, as the difficult conditions ultimately produced fruit of exceptional quality, characterised by vibrant acidity and concentrated flavours. The Chardonnay harvest commenced on 24th March and concluded on 2nd April.

VINIFICATION

The hand-picked grapes were whole bunch pressed. The unsettled juice was transferred directly to 300-litre Burgundy puncheons (20% new) for fermentation using indigenous yeasts, resulting in integrated texture. Following partial malolactic fermentation, the wine was aged on lees for 11 months, developing further complexity and supple texture.

TASTING NOTES

This wine has an expressive, floral, and fruit-driven nose with aromas of white peach and nectarine, as well as mealy notes of cashew nuts and blanched almonds. The palate is smooth, fresh and focused, framed by refreshing acidity and an elegant, persistent finish.

Grape Varieties	100% Chardonnay
Winemaker	Helen Masters

Closure	Screwcap
ABV	12.5%
Acidity	6.2g/L
Wine pH	3.28
Bottle Sizes	75cl
Notes	Sustainable, Vegetarian, Vegan