

Ata Rangi,
`Potiki` Martinborough Chardonnay 2024
Martinborough, New Zealand



Grape Varieties	100% Chardonnay
Winemaker	Helen Masters

Closure	Screwcap
ABV	13.7%
Acidity	6.5g/L
Wine pH	3.3

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 2024 was an exceptional vintage characterised by low disease pressure and without extreme weather events. This ensured that the fruit was in pristine condition for harvest. The cool night temperatures in March helped to slow ripening and allowed the grapes to be harvested without any time pressures. It was a winemaker's dream vintage and the wines have great acidity with depth of flavour and a fine structure.

VINIFICATION

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

TASTING NOTES

This Pōtiki Chardonnay delivers on power, depth and freshness. Aromas of yellow fleshed nectarine, bergamot and apple pudding blend with savoury notes of miso paste and sesame seed. The palate has flavours of crushed shell, hints of lanolin and baked apple. There is great depth of flavour that spreads the whole palate, underpinned with a line of acidity that gives freshness on the finish.