



# Ata Rangi

The Ata Rangi Ptiki Chardonnay is an elegant and expressive wine from Martinborough, showcasing vibrant fruit, floral aromatics, and a beautifully balanced palate.

ATA RANGI  
MARTINBOROUGH



Alcohol :12,50 %

Composition: 100% Chardonnay

## Potiki Chardonnay 2022

Martinborough, New Zealand

### Region and Vineyards

The **Ata Rangi Ptiki Chardonnay** is produced on the **Martinborough Terrace**, a celebrated region in New Zealand's North Island known for its cool climate and diverse soils. This wine blends fruit from both **younger vines** and **established blocks**, including Walnut Ridge, Cambrae, and Lismore vineyards. These vineyards are planted with **Mendoza** and **clones 95 and 548**, which contribute to the wine's unique aromatic and structural profile.

Martinborough's terroir is defined by its **free-draining alluvial soils**, ideal for producing wines of finesse and minerality. The vintage benefited from a long, even ripening season, allowing for the development of vibrant fruit flavors and natural acidity. The grapes were harvested by hand between **March 4th and 27th**, ensuring optimal quality.

### Winemaking

The **Ptiki Chardonnay** was crafted with meticulous attention to detail. The **hand-picked fruit** was **whole-bunch pressed**, with the unsettled juice fully fermented in **300-liter Burgundy puncheon barrels**, 20% of which were new. Fermentation utilized **indigenous yeasts**, highlighting the wine's regional character and complexity.

Partial **malolactic fermentation** added a subtle creaminess, while aging on lees for **11 months** contributed texture and depth. This balance of careful intervention and natural expression allowed the wine to retain its vibrant fruit profile while integrating subtle oak influences.

### Tasting Notes

- **Aroma:** Expressive and floral, with delicate notes of white peach, rock melon, and orange blossom.
- **Palate:** A refined mineral entry with hints of salinity, unfolding into citrus, fennel, pastry, and almond. Fresh and joyous, with cool fruit notes balanced by fine acidity.
- **Finish:** Lingering and harmonious, showcasing the wine's elegance and vibrant freshness.



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## Did You Know?

The name **Ptiki** translates to "last born" in Maori, symbolizing a new addition to Ata Rangi's distinguished portfolio. It reflects both innovation and respect for the rich cultural heritage of New Zealand.

## Wine Pairing Ideas

- **Pan-Seared Scallops with Lemon Butter:** The wine's mineral notes and acidity complement the delicate sweetness of scallops.
- **Roast Chicken with Thyme and Garlic:** Its subtle oak and creamy palate balance the savory richness of the dish.
- **Grilled Asparagus with Almonds:** Highlights the wine's nutty and citrus undertones.
- **Brie or Camembert:** Soft cheeses accentuate the wine's floral and stone fruit aromas.



### Robert Parker (RP) : 93 Points (2022)

*The 2022 Pōtiki Chardonnay is a collation of younger vine material from around the Ata Rangi vineyards. "As a season, 2022 was tricky. It had less diurnal shifts and more rain than 2021," says Winemaker Helen Masters. The wine, however, feels a triumph in this glass. It's spicy, layered and restrained, with creamed nuts, white peach, stewed apples and shaved fennel, mandarin oil and a sprinkling of custard powder. It is pure, in its way. It went through a fully wild ferment, unsulfured until racking/bottling and full malolactic fermentation. There's a purity to the flow of flavor here. It's lovely. Helen and I discussed Chardonnay and style, and it was a fascinating conversation. This is a person who understands the importance of place, identity and expression. 12.5% alcohol, sealed under screw cap.*

