

VINO FINO

Explore a World of Wine

ATA RANGI POTIKI CHARDONNAY 2023



\$39.99

Product Code:	4532
Country:	New Zealand
Region:	Wairarapa Wine Country
Style:	White
Variety:	Chardonnay
Producer:	Ata Rangi

Closure:	Screw Cap
Unit:	Each
Volume:	750ml
Alcohol:	12.5%
Grape:	100% Chardonnay



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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TASTING NOTES

Winery Notes (2023 Vintage)

"Pōtiki, meaning 'last born' in Maori, is blended from a selection of newer plantings and some of our more established blocks on the Martinborough Terrace. Barrel fermented in 300 litre puncheons with indigenous yeasts, followed by 11 months on lees to bring a subtle complexity.

A vintage that suited white varieties, the 2023 Pōtiki has evolved into a truly remarkable wine. The 2023 has an expressive, floral, and fruit driven nose of white peach and nectarine, with mealy notes of cashew nuts and blanched white almonds. The palate has a smooth entry and almost doesn't prepare you for the focus and freshness of this wine. This classical chardonnay maintains poise and focus and, will reward cellaring."

Rated Outstanding & 95/100 Cameron Douglas MS, March 2025 (2023 Vintage)

"A complex pure bouquet defining minerality and site first then scents of white peach and overripe grapefruit peel, there's a line pomaceous fruits then barrel spice and fine chalky lees ideas. At ambient to slightly cool temperature this wine performs best with a fine silk-cream touch, acid line and core fruit flavours all in harmony. Fine fruit and wood tannins frame the ideas of minerality as well as adding mouthfeel and length through the palate. Well made, delicious and ready to drink from day of purchase through 2030."

5 Stars & 94/100 Sam Kim, Wine Orbit, March 2025 (2023 Vintage)

"Offering finesse and poise, the wine shows white flesh peach, Gala apple, subtle vanilla, and almond meal characters on the

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nose. The palate displays excellent weight and refined texture, splendidly structured by fine acidity, finishing with a terrific line and length. Harmonious and complex, it's beautifully proportioned with a lengthy, elegant finish. At its best: now to 2032."

93/100 Gary Walsh, The Wine Front, July 2025 (2023 Vintage)

"Quite a wild thing to smell with plenty of struck match, white peach, lime, green olive, spiced oatmeal and almond. It's a bright and frisky wine, almond and white fruit, some green bean sulphide character, though it's more a complexing agent than a dominant thing, it's chalky and tangy with a spicy ripe lime and grapefruit finish offering excellent length. Perhaps a strange thing to say, but if you like the style of Kumeu River, then I reckon this will hold much appeal."

CONTACT VINO FINO

Phone: 03 365 5134
<https://vinofino.co.nz>

OPEN HOURS

10am to 6pm - Monday to Friday
10am to 5pm - Saturday
Closed Public Holidays

VISIT VINO FINO

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Christchurch