VINO FINO
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ATA RANGI PŌTIKI CHARDONNAY 2024



$38.99

Taut, flinty, vibrant and seriously delicious Martinborough Chardonnay

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:	13.5%
Grape:	100% Chardonnay

New Zealand Wide Delivery

Free Shipping for Christchurch orders $150.00 and over

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TASTING NOTES

Oh wow, what a Chardonnay. Salty, flinty and incredibly vibrant, with grapefruit, citrus and a mouthwatering freshness that keeps drawing you back in. Racy and energetic, yet beautifully balanced, this has wonderful texture, precision and length. A Chardonnay with real tension and personality, showing exactly why this style is so exciting. A stunning wine, and outstanding value!

Winery Notes (2024 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.

The 2024 was an exceptional vintage, this Pōtiki Chardonnay delivers on power, depth and freshness. Aromas of yellow fleshed nectarine, bergamot and apple pudding meld with savoury notes of miso paste and sesame seed cake. The palate entry 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 sweeps through the palate giving freshness on the finish.

Hand-picked fruit was whole bunch pressed, with the unsettled juice fully barrel fermented in Burgundy 300L puncheon barrels (20% new) using indigenous yeasts. Partial malolactic. Aged in barrel on lees for 11 months."

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97/100 & Top 100 New Zealand Wines of 2025, JamesSuckling.com (2024 Vintage)
"This single-vineyard chardonnay shows a trendy flinty character that gives it lots of mineral and crushed stone aromas. Medium-bodied with a linear and racy finish of sliced apples, pears and just a hint of wood. Fresh and lively."

Rated Outstanding & 95/100 Cameron Douglas MS, March 2026 (2024 Vintage)
"Varietal, ripe and intriguing bouquet with scents of grapefruit and pith, white fleshed stone fruits, a clay-earth idea and wild forest flowers. There’s a layer of complexity from the use of older barrels and a fine leesy quality adding further depth and bandwidth throughout the bouquet. On the palate a crisp, taut and dry wine, at the beginning of the first development stage with a melding of fruit and spices, lees and mineral. A wine to cellar still with best drinking from early 2027 through 2033+."

94/100 Mike Bennie, James Halliday's Wine Companion (2024 Vintage)
"There's some fresh fruitiness here, and yet the wine feels shaped with fine, chalky texture and a core of mineral-charged acidity. A sense of restraint and tension, the high refreshment factor also part and parcel. Nectarine, crunchy red apples, cashew, lemongrass and a pretty spice mix. A modern take on the variety, done with aplomb."

CONTACT VINO FINO

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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

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