



Ata Rangi is a pioneer and one of the best known wineries in New Zealand with internationally recognized wines. Run by Clive Paton, his sister Alison Paton and his partner Phyllis Pattie, the family business has grown significantly since it beginning. Ata Rangi produces very elegant wines that are amongst the best in New Zealand. They have a worldwide reputation especially for their Pinot Noir and their Chardonnay. The winery is rated within the top 5 wineries in New Zealand by Robert Parker.

Reviews for Ata Rangi

"The most revered Pinot Noir in New Zealand" Matthew Jukes, MoneyWeek, March 2013

"Martinborough legends Ata Rangi simply don't release wines short of the mark" Nick Stock, Aust Good Wine Guide 2012

"A Martinborough style leader for 30 years" Winsor Dobbin, Sydney Morning Herald, Feb 2013

"Ata Rangi is the crowned king of New Zealand Pinot Noir. It has been making stunning wine for a long time; experience, vine age and a great vineyard site giving a competitive edge." Decanter Magazine, July 2011

"When I asked winemakers to name New Zealand's greatest producers, one name kept coming up: Ata Rangi, meaning 'new beginning'." Robert Parker website



ATA RANGI

SAUVIGNON BLANC 2016

Naturally low yields, older vines, small canopies and judicious, labour-intensive hand picking of the entire crop are all factors in producing this uniquely Martinborough style of Sauvignon Blanc.

Varietal: Sauvignon Blanc

Winery:	Ata Rangi	Wine region:	Martinborough
Winemaker:	Helen Masters	Alcohol:	12.5%
pH:	3.06	TA:	6.8 g/l
Closure:	Screwcap	Cellaring potential	2018-19

Tasting Note

Refreshingly vibrant and juicy, the 2016 Sauvignon shows enticing aromas of citrus blossom and lemon grass with hints of jasmine and crisp, freshly-sliced fennel bulb.

Winemaking

Naturally low yields, older vines, small canopies and judicious, labour-intensive hand picking of the entire crop are all factors in producing this uniquely Martinborough style of Sauvignon Blanc. Around 5% of the fruit was fermented in contact with its skins and held for two months, drawing out the more complex flavours that reside in the skins. The grape skins also contain phenolics which, combined with the natural acidity, give the fresh back bone to this wine. Adding further complexity and savoury notes, around 30% was fermented in neutral oak barrels. Fruit hand-picked and crushed with around half given a few hours of cold soak skin-contact before draining and pressing. Four separate ferment components make up the final wine.

Reviews

17.5+/20

Raymond Chan



ATA RANGI

LISMORE PINOT GRIS 2015

A very classic Pinot Gris originally influenced by the style of wines from Alsace but developed over the years into our own, uniquely Martinborough style. The vines are 20+ years old, with roots driven deep through the gravels giving fruit of real concentration and weight.

Varietal: Pinot Gris

Winery:	Ata Rangi	Wine region:	Martinborough
Residual sugar:	5 g/l	Alcohol:	14%
pH:	3.45	TA:	5.1 g/l
Closure:	Screwcap	Cellaring potential	2018

Tasting note

Enticing floral aromas mingle with flavours that run the gamut from dried pear and nectarine to more exotic, lifted notes of poached quince, spicy cinnamon and a hint of pink grapefruit. The palate is rich and full, with a nicely balanced acidity and a long, mealy, textural finish.

Winemaking

Fruit hand-picked and whole bunch pressed. Juice cold settled. Inoculated and fermented in a combination of stainless and natural ferments in small stainless and 500 litre oak puncheons - in both cases left on lees for several months. No maloactic fermentation.

Reviews

19+/20 – Raymond Chan



ATA RANGI

PETRIE CHARDONNAY 2015

The 23 year-old vineyard on the deep, gravelled, uplifted river terraces is expressed in the typically bright fruit and marked thread of minerality that Petrie Chardonnay is renowned for.

Varietal: Chardonnay

Winery:	Ata Rangi	Wine region:	Martinborough
Winemaker:	Helen Masters	Alcohol:	13.5%
pH:	3.2	TA:	6.4g/l
Closure:	Screwcap	Cellaring potential	2022

Tasting note

This full, enticing example of Chardonnay features white stone-fruit, crab apple and rock-melon aromas vying for attention over the mouth-watering hint of grapefruit zest. All of these lifted fruit characters flow through to the palate, melting into the more savoury, flinty, toasted-brioche notes. The finish is long, tight and salivating which, together with its renowned minerality, are consistent features of Chardonnay from this unique vineyard owned by the Petrie family.

Winemaking

Fruit 100% hand-picked and whole-bunch pressed. Juice fermented with indigenous winery yeasts in Burgundy barriques and puncheons (18% new). 30% of the blend completed malolactic fermentation in barrel. Wine held on lees in barrels for 9 months.

Reviews

96	Cameron Douglas MS
93	Sam Kim
18.5+/20	Raymond Chan



ATA RANGI

CRAIGHALL CHARDONNAY 2014

At Rangi's premium Chardonnay, is from prized blocks of low-yielding Mendoza clone vines. The oldest, now over 30 years of age, are situated directly opposite the Ata Rangi home block in the heart of the deep, free-draining gravels that make up the Martinborough Terrace

Varietal: Chardonnay

Winery:	Ata Rangi	Wine region:	Martinborough
TA:	6.5 g/l	Alcohol:	13.5%
pH	3.2	Winemaker:	Hellen Masters
Closure:	Screwcap	Cellaring potential	2020

Tasting note

Citrus blossom, nectarine and almond/brioche notes, best describe the bouquet at this early stage of development. The promise of longevity comes from sheer palate weight, the firm back bone and a sleek, salivating, flinty minerality. Fully barrel fermented with indigenous yeasts, this 2014 release has excellent cellaring potential.

Winemaking

Hand-picked fruit was whole bunch pressed, with the unsettled juice fully barrel fermented in Burgundy barriques (25% new) using indigenous yeasts. Partial malolactic. Aged in barrel on lees for 12 months.

Reviews

95	Sam Kim
5 stars	Michael Cooper
Wine Super Classic	Michael Cooper



ATA RANGI

CELEBRE 2013

2013 impressed as the vintage of the decade. Warm summer temperatures lay the foundation, followed by cool nights through the long drawn-out autumn. This has resulted in a season where the Syrah has delivered on its true classic varietal expression.

Varietal: 55% Merlot, 35% Syrah, 10% Cabernet Sauvignon

Winery:	Ata Rangi	Wine region:	Martinborough
pH:	3.48	Alcohol:	13%
TA:	5.8g/l	Winemaker:	Helen Masters
Closure:	Screwcap	Cellaring potential	2035

Tasting note

The heady, perfumed aromas of star anise, red plums, with notes of woodsey cinnamon and dried herb, are exotic and beguiling. The entry is dense, then finely textured in the mid-palate, with a long mineral quality. A concentration of fruit wraps itself around the tannins, leading to an exhilarating finish. An exceptional season has delivered a compelling, age-worthy wine of wonderful tension.

Winemaking

4 to 6 days pre-fermentation maceration. Un-inoculated ferments with peak temps up to 33°C. Up to 21 days till pressing. Un-inoculated malo-lactic fermentation in barrel in spring. 17 months in French oak barriques (20% new oak).

Accolades

95	Bob Campbell MW
94	Sam Kim
5 stars	Raymond Chan

