

Rā Tuarua - Rāmere 18 Mahuru 2026

Day 2 - Friday 18 September 2026

Wāhanga (session) 2: Case Studies



HELEN MASTERS



ATA RANGI MARTINBOROUGH

Masters Chardonnay –
Interpreting a vineyard

CHARDONNAY
SYMPOSIUM



The vineyard

- The site is 4 km south from the edge of the Martinborough square
- Mix of gravel and clay
- Cooler exposure to the south
- Ripens a week to 10 days later than town
- 10 rows, 8 of Mendoza and 2 of clone 15
- Planted in 2001



The wines we will be tasting

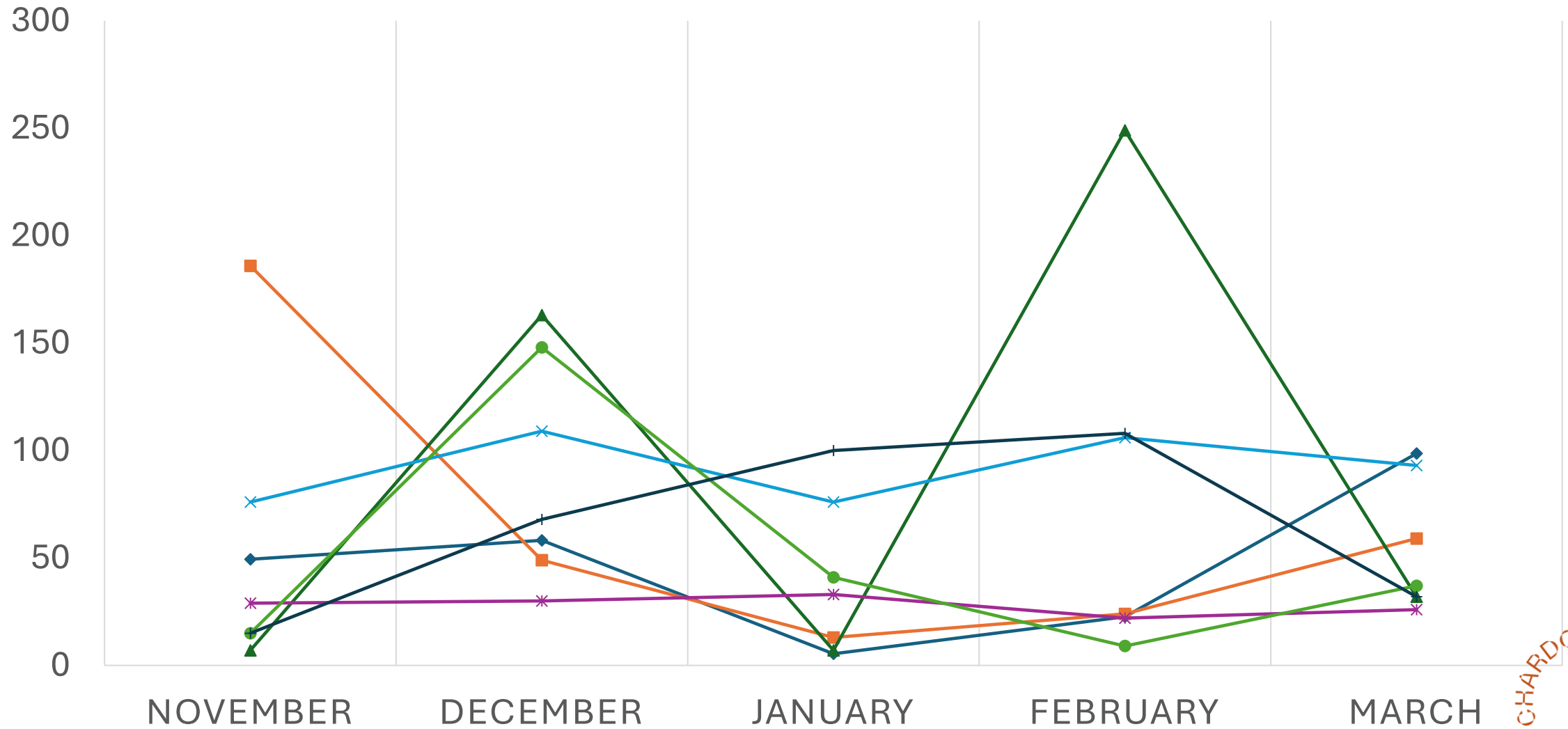
1	2022 Ata Rangi Masters Chardonnay	Whole bunch pressed
2	2024 Ata Rangi Masters Chardonnay	Whole bunch pressed
3	2025 Masters barrel blend	Whole bunch pressed
4	2025 Masters barrel blend	Foot stomped held o/night
5	2025 Ata Rangi Masters Chardonnay	50/50 blend of samples 3 & 4
6	2026 Masters barrel blend	50% foot stomped and 50% whole bunched, pressed together

Thoughts behind the wines

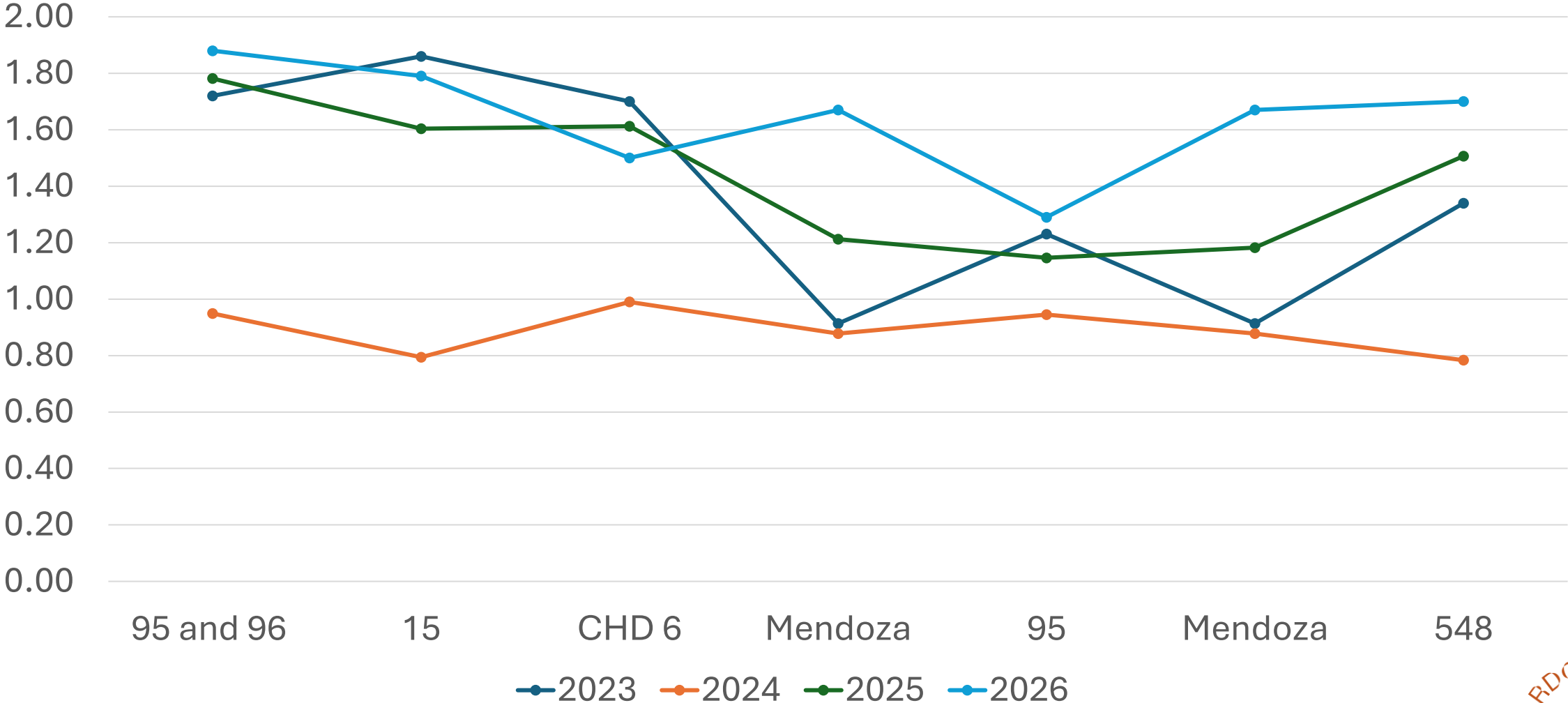
- Stylistically aiming for a wine that is not build around lees stirring or oak.
- So no lees stirring occurs
- Vision for the wine is elegant with a white floral expression, great acid line and a saltiness on the finish
- 2025 season showed a marked difference in berry size to previous years even to 2022 which we can see from graphs had similar rain fall in Nov/Dec.
- Concentration and weight of palate became a real concern

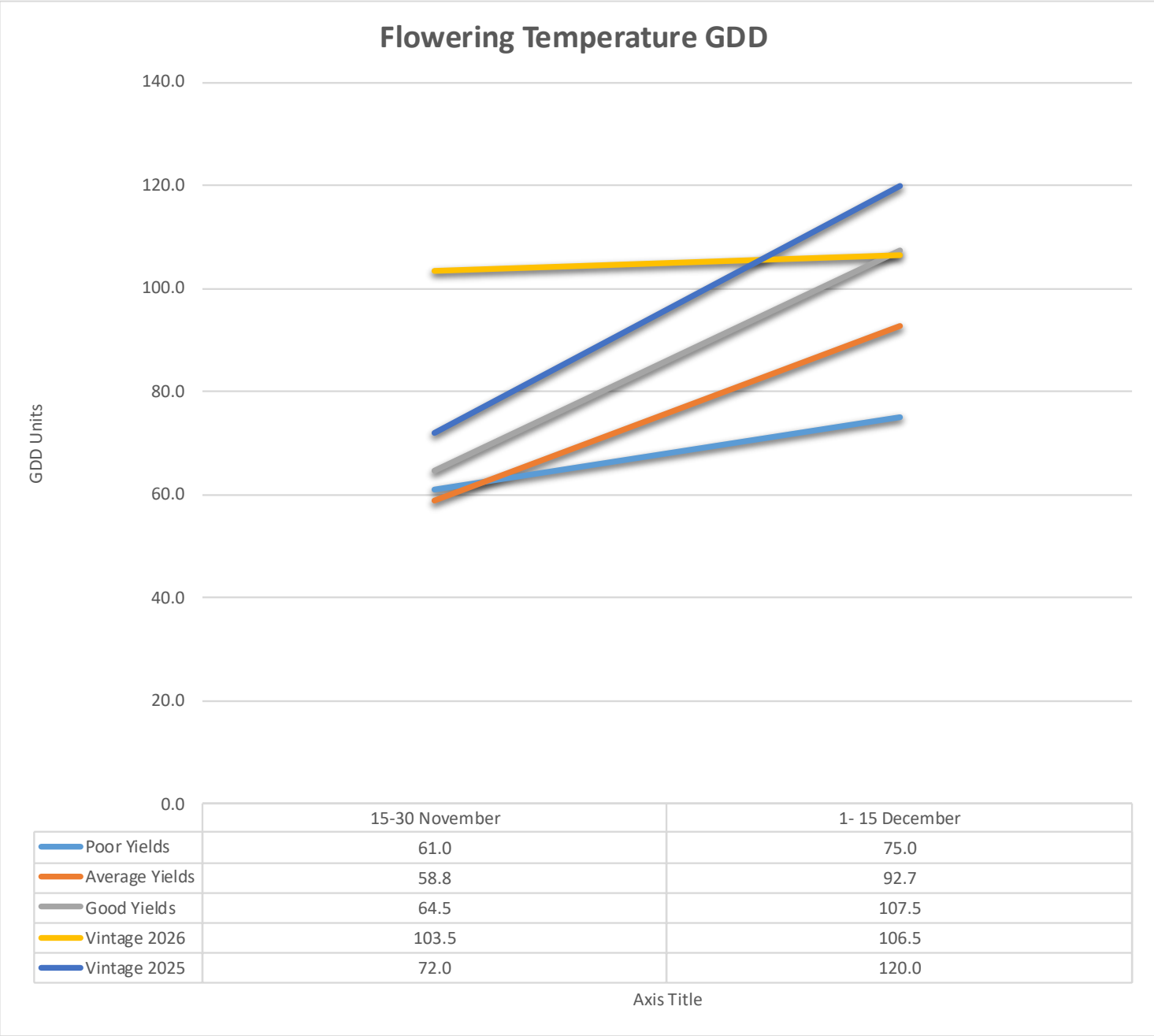
RAINFALL ACCUMULATION (MM)

—◆— 2020 —■— 2021 —▲— 2022 —×— 2023 —*— 2024 —●— 2025 —+— 2026



Chardonnay berry weight by clone at picking





			pH	TA	alc
1	2022	whole bunch pressed	3.28	6.4	12.6
2	2024	whole bunch pressed	3.14	6.8	13.3
3	2025	whole bunch pressed	3.08	7.5	12.5
4	2025	foot stomped	3.24	6.2	12.5
5	2025	blend (50/50)	3.17	6.8	12.5
6	2026	WB 50 FS 50 press	3.39	6.1	12.2

