

ATA RANGI
· MARTINBOROUGH ·

MASTERS
Chardonnay
2021

WINE OF NEW ZEALAND

This is the second release of the Masters Chardonnay from Helen and Ben Masters home block 4km south of town. Here the soils have a higher clay content which brings concentration while the cooler aspect of the site heightens florals and acidity. These vines now 22 years old and are showing a singular expression unique to this site.

Stephen Wong MW on the Masters Chardonnay 2021 - Even more restrained than the 2020, this is very young, showing tightly wound fruit framed by carefully judged oak and a flinty reductive edge.

The fruit is precise and detailed, poised between white peach, apple and lemon with a touch of cream, delicately floral perfume and fantastically driving acidity. This has a coiled, energetic core of citrus/apple fruit, coupled with a hint of phenolic bitterness to accentuate its chalky minerality. Crystalline and etched, this is very elegant, vibrant Chardonnay with a fine-grained, flowing texture.

Focussed, tight and refreshingly pure on the finish, the quality and class is undeniable. 18.5

November 2022

Harvest Date	<i>12 March</i>	Wine Analysis	<i>Alc 13.0 % pH 3.27 TA 6.3g/l</i>
Vineyard	<i>Masters</i>	Winemaking	<i>Hand-picked fruit was whole bunch pressed, with the unsettled juice fully barrel fermented in 300L Burgundy puncheon barrels (24% new) using indigenous yeasts. Full malolactic fermentation. Aged in barrel on lees for 12 months. Then a further 6 months on fine lees in tank. Unfiltered.</i>
Clone	<i>Mendoza 80% CI 15 20%</i>		
Harvest Analysis	<i>Brix 21.4 Brix</i>		
Farming	<i>Certified Organic</i>		

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