

ATA RANGI
• MARTINBOROUGH •

MASTERS

Chardonnay

2022

WINE OF NEW ZEALAND

This is the third 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 23 years old and are showing a singular expression unique to this site.

A full and inviting nose of white peach, grapefruit and lemon pith, with highlights of fresh chervil. The palate is precise and detailed, but also openly inviting with apple, lemon, floral notes that flow into fantastically driving finish. Crystalline and etched, this is a very elegant, vibrant Chardonnay with a fine-grained, flowing texture. Focussed, tight and refreshingly pure on the finish.

Stephen Wong MW thoughts on the 2022 release - Etched, detailed and quietly powerful with excellent salinity and a very finely tuned acidity. Very young, but with a great future—really compact, steely and concentrated yet light on its feet and almost ethereal in delivery. A quietly sophisticated and refined wine which reflects a cooler vintage character 30 JAN 2024

Harvest Date	19 March	Wine Analysis	Alc 12.5 % pH 3.27 TA 6.4g/l
Vineyard	Masters	Winemaking	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.
Clone	Mendoza 80% Cl 15 20%		
Harvest Analysis	Brix 21.1 Brix		
Farming	Certified Organic		

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