

ATA RANGI
· MARTINBOROUGH ·

MASTERS
Chardonnay
2024

WINE OF NEW ZEALAND

This single vineyard Masters Chardonnay is 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 are now 23 years old and showing a singular expression unique to this site.

The 2024 vintage was a dream vintage for the region; Helen Masters describes it as the best vintage she has seen in her 22 years as Ata Rangi Winemaker. What really set it apart was great canopy balance with a cool dry March that allowed for exceptional phenolic ripeness combined with bright crystalline acidity.

The nose combines notes of toasted fennel seeds, white cardamon, lemon pith and fresh biscuit. On the palate flavours of lemon grass, orange blossom and almond are carried by bright clear acidity.

The acidity is held in place by fruit weight and fine phenolics. The palate finishes with a long delicious almost salty character which is a hallmark of this site. A wonderful combination of power, precision and elegance.

Harvest Date	<i>19 March</i>	Wine Analysis	<i>Alc 13.3. % pH 3.18 TA 6.8g/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% Cl 15 20%</i>		
Harvest Analysis	<i>Brix 22.4 Brix</i>		
Farming	<i>Certified Organic</i>		

Ata Rangi Limited P O Box 43 Martinborough New Zealand

Phone + 64 6 306 9570 wines@atarangi.co.nz www.atarangi.co.nz