

ATA RANGI CÉLÈBRE SYRAH / MERLOT

2024

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Product image

Product Code:	4112	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Wairarapa Wine Country	Volume:	750ml
Sub Region:	Martinborough	Alcohol:	14.0%
Style:	Red	Grape:	43% Merlot, 38% Syrah, 12% Cabernet Franc, 7% Malbec
Variety:	Red Blend		
Producer:	Ata Rangi		



New Zealand

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TASTING NOTES

A beautifully poised and seriously impressive red blend (43% Merlot, 38% Syrah, 12% Cabernet Franc, 7% Malbec). Rich and generous, with layers of boysenberry, blueberry, dark plum and spice, balanced by fine chalky tannins and a vibrant freshness that keeps everything in check. There is real depth here, with hints of liquorice, savoury complexity and subtle oak spice adding detail and intrigue. A wonderful expression of Ata Rangi’s exceptional 2024 vintage, this is a wine built for both enjoyment now and for the cellar.

Winery notes (2024 Vintage)

"The nose greets you with intense aromas of plush fruits of boysenberry and blueberry. Along with more spicy notes of brandy snaps and red liquorice this wine completely saturates the senses. Bright fine and supple, the fruit here is perfectly balanced by fine chalky tannins. This Célèbre is a beautifully poised wine that typifies what late varieties can achieve with a long dry autumn in a cool region. Drink now or cellar for 20 years.

The Merlot and Malbec were fermented together, with a preferment maceration of around 4-6 days until indigenous yeasts completed the fermentation over ten to twelve days. The fermenters are then closed up and the wine is left to slowly macerate with the skins for a further 10 days. The Syrah which ripens earlier is fermented separately with a shorter fermentation period to keep it bright and floral. Cabernet Franc a combination of older and younger vines adds an exotic high note to the blend. Aged in French oak for 22 months prior to bottling to soften the tannins and allow the wine to slowly open

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The 2024 vintage: arguably the best in 45 years we have been growing grapes. A wet winter was followed by drying winds and spring frosts. Fewer bunches materialised on the shoots, but a good flowering and fruit set resulted in small but fully formed bunches. A glorious summer followed by a dry autumn, with marked diurnal shift, warm days and cool nights this afforded beautiful skin and tannin ripeness, with perfect acidity. An excellent vintage that has materialised exciting wines with great longevity."

Rated Outstanding & 95/100 Cameron Douglas MS, June 2026 (2024 Vintage)

"Classic, distinctive, complex and enticing wine with a bouquet of berry through dark red fruits of plum and blackcurrants, blackberries and crushed violets. Layers of spice with a light peppercorn quality, wood smoke and earth-smoke of red clays and stone. A dry textured wine touches the palate with a core of dark red berry fruits, firm textures from fruit then wood tannins, plenty of acidity with alight saline touch. Delicious, fresh and dry with a lengthy urgent youthful finish. Best drinking from 2029 through 2039."

CONTACT VINO FINO

Phone: 03 365 5134
<https://vinofino.co.nz>

OPEN HOURS

10am to 6pm - Monday to Friday
10am to 5pm - Saturday
Closed Public Holidays

VISIT VINO FINO

188 Durham St South,
Christchurch