

ATA RANGI KOTINGA PINOT NOIR 2024

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Product image

World Class Pinot Noir from Helen Masters

Product Code:	31690	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Wairarapa Wine Country	Volume:	750ml
Sub Region:	Martinborough	Alcohol:	13.5%
Style:	Red	Grape:	100% Pinot Noir
Variety:	Pinot Noir	Natural:	Certified Organic
Producer:	Ata Rangi		



New Zealand

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TASTING NOTES

Wow, this is a beautiful Pinot Noir. Super perfumed and detailed, with a lovely balance of fine tannin and vibrant acidity giving the wine shape, energy and length. There is a slightly brooding side here, with layers of red fruit, spice and a subtle savoury complexity slowly unfolding across the palate. A serious, elegant Pinot with wonderful structure and plenty of potential.

Winery notes (2024 Vintage)

"This vineyard, situated on the edge of the Martinborough terrace, is planted entirely in Dijon clones of pinot noir which, along with the stony soils, bring a vivid red fruit spectrum and a singular, mineral focus on the palate. Aged in a 2280l Foudre to retain the bright floral aspect of this stony site.

Gorgeous aromas of red jelly crystals, pomegranate, raspberry and aniseed open on the nose. In the glass the aromas reveal wild strawberry, cardamom and a hint of beeswax. Excellent fruit weight coats the fine structured tannins, giving a plush, delicious mid palate, which unfurls slowly to give a long-sustained finish. Bohemian in spirit"

97/100 JamesSuckling.com (2024 Vintage)

"A lively, seductive pinot noir with a succulent, focused character, showing red cherries, bitter orange peel, warm herbs and some baking spices. Medium-bodied with silky tannins and crisp acidity, offering plenty of crunch on the palate and a vivid,

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flinty tension at its core, leading to a long, mineral finish."

Rated Outstanding & 97/100 Cameron Douglas MS, July 2026 (2024 Vintage)

"A seductive and complex bouquet with site at the core of the scents leading with a softness and roundness from clay and clone, to stone and dried flowers, then red berry fruits of the variety from sweet and sour cherry then red apple skin and dried herb. Fine and complex and as the wine opens out in glass, the refined and complex voices become louder and more in focus. A dry wine touches the palate with a rush of fine chalky tannins and acidity then flavours of fresh and sour raspberry and cherry fruits, some red apple skin, fine dried herb and mineral-earth qualities reflecting site and vintage. Delightful and perfumed, engaging and delicious, taut and youthful with a salivating palate squeeze. A wine that will become even better given the time to integrate and develop more. Best drinking from 2032 through 2040+."

96/100 Mike Bennie, James Halliday's Wine Companion (2024 Vintage)

"Sleek, concentrated and luxurious in its pinosity. Refreshing, fine-grained tannins shape things well. Dark cherry, sarsaparilla, tart, red plums, redcurrants and a gentle dusting of exotic, sweet spice. A touch of ferrous savouriness in the mix, plus some slate-like minerality. Compact and elegant overall. Supreme balance and finesse."

5 Stars & 95/100 Stephen Wong MW, The Real Review (2024 Vintage)

"Sappy fruit aromas of redcurrant, vine tomato, blackberry and rosehip are joined by a whiff of dried herbs and anise. This is openly accessible with a broadly concentrated palate and excellent density of flavour, ranging from dried herb to earthy, warm spice and generous small berry fruit. It finishes with generosity and even a hint of wildness with ripe, mouth-coating, cocoa-like tannins and tangy acidity providing balance and length. This approachable yet elegant pinot noir can be enjoyed now or over the coming decade as it gets smoother and more savoury."

95/100 Gary Walsh, The Wine Front, August 2026 (2024 Vintage)

"Cherry, raspberry, ginger biscuits, cardamom, dried herbs, rose oil and orange peel. It's spicy, a little bit earthy and bloody, a juicy pomegranate and tamarillo tang to acidity, a fine silty grip to tannin, quite frisky and sappy on a finish of excellent length. Crisp. Perfumed. Very good."

CONTACT VINO FINO

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<https://vinofino.co.nz>

OPEN HOURS

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

VISIT VINO FINO

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