

# VINO FINO

Explore a World of Wine

## ATA RANGI MASTERS CHARDONNAY 2022



Original price was: \$100.99. ~~\$88.99~~ Current price is: \$88.99.

An Impressive New Release from Ata Rangi - The Reviews Say it All!



Product Code:	3563	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Wairarapa Wine Country	Volume:	750ml
Sub Region:	Martinborough	Alcohol:	12.5%
Style:	White	Grape:	100% Chardonnay
Variety:	Chardonnay	Natural:	Organic



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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### TASTING NOTES

#### Winery notes (2022 Vintage)

"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.

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."

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## 5 Stars & 97/100 Sam Kim, Wine Orbit, March 2024 (2022 Vintage)

"Exquisitely elegant and sophisticated, the wine shows white flesh stone fruit, crunchy apple, white floral and oatmeal nuances on the nose, followed by a brilliantly focused palate exhibiting linear mouthfeel and seamless flow. Offering exceptional purity as well as impressive structure, this is gorgeously poised with a outstanding line and length. At its best: 2026 to 2037."

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## 5 Stars & 96/100 Stephen Wong MW, The Real Review (2022 Vintage)

"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.**"

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## Rated Outstanding & 95/100 Cameron Douglas MS, February 2024 (2022 Vintage)

"A rather gorgeous bouquet filled with scents of ripe, almost sweet grapefruit, white peach and apple. There's an earthy complexity and finesse from use of oak and fine lees. Additional scents of crumbled stone and clay with a light natural spice and moments of white blossoms lead to a raw silk touch on the palate gives way to citrus and stone fruit flavours, medium+ acid line, a natural spice and judicious use of oak. A wine of complexity and finesse, a dry lengthy finish and delicious textured mouthfeel. Best drinking from late 2024 through 2029+."

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## 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