

# VINO FINO

Explore a World of Wine

## SATO la FERME de SATO la CHANT du VENT CHARDONNAY 2022



\$77.99

Product Code:	3367	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Central Otago	Volume:	750ml
Sub Region:	Cromwell / Lowburn / Pisa	Alcohol:	14.1%
Style:	White	Grape:	100% Chardonnay
Variety:	Chardonnay	Natural:	Practising Organics



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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### TASTING NOTES

La Ferme de Sato ("Sato Farm") are the range of wines from Yoshiaki and Kyoko Sato's very own vineyard. Here these vines have been tended to all year by Yoshiaki and Kyoko and made on-site too in their winery which is located at the top of their hillside vineyard.

#### Winery notes (2022 Vintage)

"Pressed overnight with basket press. Natural yeast fermentation in oak barrels. No additives except for 15 mg/L sulphites before bottling. 16 months in French oak barrels. 18% new oak. Bottled: 28 August 2023 without fining or filtration."

#### 95/100 Erin Larkin, RobertParker.com, Wine Advocate, June 2025 (2022 Vintage)

"The 2022 Le Chant du Vent is a whole representation of the vineyard in Pisa, taking fruit from all three blocks (as opposed to the Les Blanchés, which encompasses only two). The wine is handpicked overnight, basket pressed, wild fermented in oak barrels (15% new) and has no additions aside from 15 milligrams per liter of sulfites at bottling. It is matured for 16 months prior to bottling sans filtering or fining. The wine has ample mid-palate concentration. The fruit is piercing and focused. The Mendoza Chardonnay clone makes the majority of the wine, Clone 15, Clone 6 and 121. This is fleshy and yet driven by minerality, with finesse and focus in equal proportion. I love this wine here today; it is cold and sunny outside as I write this (in March 2025), and the wine echoes the sentiment of its environment: cool, rocky and vastly impactful."

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## 17.5/20 Jancis Robinson, JancisRobinson.com, August 2025

"Delicate and relatively crystalline. Almost 'jagged' acidity. With a lovely liquorice undertow. A really interesting artisanal wine. Very long and intriguing."

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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

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