

VINO FINO

Explore a World of Wine

SATO la FERME de SATO le CHANT du VENT CHARDONNAY 2023



\$77.99

Product Code:	3367	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Central Otago	Volume:	750ml
Sub Region:	Cromwell / Lowburn / Pisa	Alcohol:	13.9%
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 (2023 Vintage)

"Pressed overnight with basket press. Natural yeast fermentation in oak barrels. No additives except for <20 mg/L sulphites before bottling. 16 months in French & Austrian oak barrels. 16% new oak. Bottled: August 2024 without fining or filtration."

Reviews for the 2022 vintage below...

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 Blanches, 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

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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."

17.5/20 Jancis Robinson, JancisRobinson.com, August 2025 (2022 Vintage)

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

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