

ATA RANGI
· MARTINBOROUGH ·

MASTERS
Chardonnay

2020

WINE OF NEW ZEALAND

This is the first 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 21 years old and are showing a singular expression unique to this site.

Stephen Wong MW wrote this about the Masters 2020 Chardonnay – “ There is no doubt about it, this is a truly exciting and daring wine. Instantly impressive, super-complex and undeniably powerful even from the nose alone; the salty, zingy aromas are wrapped in a creamy white minerality - distinctly cool-climate in expression. From front to back, it soars with great delineation and airiness which opens up to an even more intense, chalky, dense mineral expression as it blooms. The palate is dense, powerful, salty and long with a persistent phenolic presence which coats the palate. Old-fashioned Chardonnay lovers may find the sustained phenolic pithiness a bit astringent, but I find that it gives an appetising digestibility which emphasises its chiselled nature. Incredibly singular in expression and a beautiful creature which manages to remain taut and refreshing despite its obvious power. It is wines like this which are carving the path forward for New Zealand Chardonnay - bravo to the Ata Rangi team!” 18.5 Stephen Wong MW November 2021

Harvest Date	<i>12 March</i>	Wine Analysis	<i>Alc 13.0 % pH 3.29 TA 6.1g/l</i>
Vineyard	<i>Masters</i>	Winemaking	<i>Hand-picked fruit was whole bunch pressed, with the unsettled juice fully barrel fermented in Burgundy 300L puncheon barrels (24% new) using indigenous yeasts. Patial malolactic. Aged in barrel on lees for 14 months.</i>
Clone	<i>Mendoza 80% Cl 15 20%</i>		
Harvest Analysis	<i>Brix 21.9 Brix</i>		
Farming	<i>Organic</i>		

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