

Aotearoa Chardonnay Symposium 2024

Day 1

Session 1

Wine 7

Winery	Ata Rangi
Viticulturist	Ben and Helen Masters
Winemaker	Helen Masters
Wine	Ata Rangi Masters Chardonnay 2022
Region/Appellation	Wairarapa
Sub region(s)	Martinborough
Wine RRP \$	\$80
Cases produced	122



Wine Analysis

pH	3.23
TA	6.4 g/L
VA	0.43 g/L
DCO2	
Alcohol %	12.4%
RS	<1.0 g/l

PLEASE NOTE: The information presented in these tech sheets may be sensitive and not for general distribution. If in doubt you must contact those involved directly to seek permission to share or if you wish to publish specific details.

Tasting Note

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.

Vineyard/Vintage Notes

The vineyard is certified organic. Cool wet vintage. Powdery had to be carefully controlled.

Winemaking Notes

Juice to barrel, left to start fermenting without inoculation. Monitored temp and brix daily. Chaptalised in two lots at around 17 brix and 7 brix.

Accolades/Reviews

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#	1	2	3	4
Block/Parcel Name				

Vineyard, Block or Sub-Block

% of Blend	80%	20%		
Clone	Mendoza	cl 15		
Rootstock	101-14	101-14		
Soil Type	alluvial gravels mixed with clay	alluvial gravels mixed with clay		
Vine Age	23	23		
Years in Production	17	17		
Other...				

Yield Management

Target T/ha	4.5			
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Actual T/ha	4.6			
Vines/ha	3800			
Kg/vine	1.2			
Irrigated?	no			
Type e.g. above ground / subsurface				
Other...				

Vine Management

Pruning method	2 cane VSP			
Pruning (buds/m)	12			
Canopy density (shoots/m)	12			
Shoot thinning	yes			
Crop thinning (% removed)	yes 3%			
Kg/m fruit				
Leaf plucking	minimal			
Timing of leaf plucking	2nd week December			
Timing of crop thinning	green thinning			
Fruit exposure achieved %	20			
Date of flowering	14th November			
Date of fruit set	1st December			
Days between flowering and harvest	126			
Other...				

Harvest

Date	19-Mar			
Brix	20.5			
pH	3.1			
TA	8.21			
Malic Acid				
YAN				
Method of Harvest	hand			
Fruit condition	need to pick out Botyritis			
Field Additions	none			
Other...				

Pressing

Yes/No and details. Reasons why?

Additions to fruit (pre-pressing)	none
Destemmed	none
Whole Bunch	yes oressed
Crushed	no
Press Type	Europress
Wash	?
Press fractions	go to barrel during pressing so first barrels free run later barrels pressing
Press rate L/tonne	640/T
Hard pressings, kept /downgraded	hard pressing to separate barrel
Juice additions, types and rates	none
Gas cover, inert	no
Hyper Ox, timing	no
Settling. Time, temperature	no
Direct to barrel	yes
Juice NTU (if known).	
Other...	

Fermentation	Yes/No and details. Reasons why?
Vessel Type(s)	300L barrels
New oak, % and type	25%
Temp Control. Target temp or rate	minimal
Wild ferment, % of blend	yes 100%
Inoculated. Yeast used and rate	no
Nutrient Additions. Type, rate, timing	no
Oxygen Additions. Timing, rate	no
Enrichment. Target Alc %, timing	yes chaptilised to 22 brix
Acidification. Target pH/TA, timing	no
MLF. Inoculated / natural, timing	natural in spring
Warming for MLF	no
% MLF in blend	100%
Other...	

Post Ferment / Finishing	Yes/No and details. Reasons why?
Stirring, frequency	only occasionally during ML
Enzyme addition	no
Other lees management	no
Time in barrel	12 months
Time in tank prior to finishing	6 months
Palate fining, type and rate	no
Protein fining, to what level	0.5g/l
Cold Stabilisation, to what level	yes 3 weeks at 0
Filtration, type	course only
FSO2 level at bottling	28
TSO2 level at bottling	60
Bottling date	
Filtration type at bottling	rock stopper
Release date	Mar-24
Other...	