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ROSE PETAL — SANDALWOOD — DEPTH — LENGTH



## ATA RANGI

### CRIMSON PINOT NOIR — 2019 MARTINBOROUGH

20 years ago we named this special Pinot Noir “Crimson” in support of Project Crimson, the charitable trust working to replant and preserve native red-flowering pōhutukawa and rātā trees throughout New Zealand.

Ata Rangi founder Clive Paton has planted more than 75,000 trees at the Ata Rangi family’s Bush Block. We continue to support conservation efforts across our region. Crimson Pinot Noir celebrates our commitment to remain in service to the land and to the ecosystem that sustains us.

[projectcrimson.org.nz](http://projectcrimson.org.nz)

#### HARVEST DATA

**Vineyard** – Crimson is our selection of parcels from younger Pinot Noir vines from our various vineyards on the Martinborough Terrace. In their youth, vines tend to be more fruit expressive, gaining more complexity around 15-20 years.

**Harvest** – Fruit was hand-harvested with the majority destemmed and a small parcel whole bunch fermented. Indigenous yeast ferment took place in stainless steel tanks before the wine was racked off into French oak barrels and cellared for 10 months.

#### TASTING NOTE

This vintage has the intensity and structure that we love from Martinborough – complex notes of rose petal, blood orange, sandalwood, tamarind and toasted rice entice aromatically while the flavours of cranberry, cinnamon and bergamot tea align with the soft savoury notes of tobacco to taste. This structure makes for a beautifully food-friendly Pinot Noir.

WINE MAKING	WHOLE BUNCH	DESTEMMED	FERMENTATION VESSEL	FERMENTATION	BARREL TYPE	MATURATION	BOTTLED
	10%	90%	Open top stainless-steel tanks	Indigenous yeast	French Oak barriques	10 Months	Sep-20
WINE ANALYSIS	ALCOHOL	RESIDUAL SUGAR	PH	ACIDITY	TOTAL SULPHUR	CELLARING	
	13.5 %	Nil	3.73	5.4 g/L	60 mg/L	5 - 7 years	