

ATA RANGI  
· MARTINBOROUGH ·

LATE HARVEST  
*White Blend*

2022

WINE OF NEW ZEALAND

In all types of farming the weather plays a huge role, wine is unique in that it is one of the few products that directly translates the work on the land and aspects of the season directly to the table. The 2022 season was in the La Niña cycle, which tends to bring moist, rainy conditions to the north-east of the North Island. In all our wines we are careful to avoid botrytis, which loves a rainier end to the season, but in this wine left the fruit longer on the vine and celebrated what this noble rot can bring in complexity and depth of flavour.

A blend of 58% Pinot Gris, 38% Chenin Blanc and 4% Riesling which were slowly co-fermented in barrel over a two-month period, this wine is rich and fresh. Aromas of lavender, feijoa, sweet pineapple with hints of incense and Turkish delight fill the nose and spread through on to the palate. This wine is full of flavour and the 28g/l of residual sugar is beautifully balanced with acidity and fruit weight.

The Late Harvest White Blend is delicious as an aperitive, with cured meats and aged cheeses. The complexity of flavour also works with Thai dishes such as Larb with fresh mint and Tai curries with coconut. This is our first bottling of a white blend late harvest, we are excited to share this unique, small bottling. 570 bottles produced.

<b>Harvest Date</b>	3-14 April 2022	<b>Wine Analysis</b>	Alc 13.0 % TA 8.1 pH 3.54 Residual Sugar 28 g/l
<b>Vineyard</b>	Lismore - Pinot Gris Walnut Ridge - Chenin Blanc Kahu - Riesling	<b>Winemaking</b>	Fruit hand-picked and gently whole bunch pressed. Barrel fermented with wild yeasts.
<b>Bottling Date</b>	August 2022		
<b>Cellaring</b>	Now to 2025		