

ATA RANGI
· MARTINBOROUGH ·

Pinot Noir
MCCRONE VINEYARD
2018

Ata Rangi's McCrone Vineyard was planted in 2001 using a mix of clones that have become part of the Ata Rangi fabric: Abel or 'Gumboot' clone, Dijon selections (115 and 777) and Clone 5. Although just around the corner from our home block, the soils are remarkably different. Whilst the Martinborough Terrace is predominantly alluvial gravels, there is a compact seam of clay which threads its way across a section of the terrace, fanning out over the gravels and creating a cooling effect on the roots in the soil. The McCrone site catches this seam and delivers a distinctively different aroma and flavour profile than that of the Ata Rangi Pinot Noir, even with vine age taken into account.

A very aromatic vintage, the 2018 has a wonderful mix of violets, red cherry and more spicy elements of fennel seed and rosemary. The palate is bright and energetic with red fruit flavours filling out the mid palate, the finish is long and uplifting. This is an elegant and finely structured McCrone Pinot Noir, characteristic of the 2018 vintage.

Harvested	9 March- 21 April	Wine Analysis	Alc 13.0% TA 5.3g/l pH 3.66
Vineyards	Ata Rangi McCrone Vineyard Plantings in Abel, Clone 5 and Dijon Clones 115 and 777	Winemaking	4 to 6 days pre-fermentation maceration. With 40% whole bunch. Peak temp 31°C. Up to 21 days until pressing. Malolactic fermentation in barrel. 11 months in French oak barriques (25% new oak)
Harvest Brix	22.6 - 23.9	Cellaring Potential	now through to 2033
Bottling Date	August 2019		

