

ATA RANGI  
· MARTINBOROUGH ·

*Pinot Noir*  
2018

Only the oldest parcels of fruit are used in this, our premium Pinot Noir. The fabled Abel clone, allegedly smuggled from Burgundy in the mid-70s, makes up 40% of the blend. The result is a very complex, structured wine, beautifully perfumed in the classic Ata Rangi style.

The 2018 season was one of the warmest we've seen. On the Martinborough Terrace, a drier than unusual November and very warm December led up to regional temperatures breaking records in late January. This created a good buffer from the wetter and cooler weather that appeared at the back end of the season. Grapes were therefore picked pleasingly ripe and in great condition.

The resulting wine presents a medley of aromas on the nose: tree-ripened plums, mulberry, exotic five spice and liquorice. It has a gorgeous entry, opening smoothly into a full mid-palate. Flavours of rosehip entwined with a fine and savoury tannin structure that persists as an elegant, classic feature of Ata Rangi Pinot Noir.

<b>Harvest Dates</b>	22 March to 11 April	<b>Wine Analysis</b>	Alc 13.5% TA 5.0 g/l
<b>Pinot Noir Clones</b>	Abel, Clone 5, Dijon clones, 10/5.	<b>Winemaking</b>	35% whole bunch with the remainder destemmed, fermentation by indigenous yeasts. Peak ferment temp 32°C with all ferments hand-plunged. Total tank time 20 - 23 days. After pressing, complete malolactic ferment in oak.
<b>Harvest Analysis</b>	Brix 22.5 – 24.0		11 months total in French oak (35% new), then blended and held for another 6 months.
<b>Bottling Date</b>	August 2019		
<b>Cellaring</b>	10 to 20 years		



**SERVING TEMPERATURE**

It is important to serve Pinot Noir slightly cooler than a typical room temperature, 14-16°C, to best enjoy the unfolding layers of aroma and flavour as the wine gently warms in the glass.