

ATA RANGI
· MARTINBOROUGH ·

Juliet
SYRAH
2018

Juliet is the embodiment of cool climate Syrah and our fourth release from the small, single block of the sheltered Kahu Vineyard. Finely textured, with precision and poise, 'Juliet' is named in honour of a special friend who exemplified elegance, charisma, grace and style - qualities we feel are also well expressed in this wine from her family vineyard.

Deep ruby-red in colour with lifted florals of lilac entwined with notes of Damson plum, chamomile tea with subtle hints of rosemary and black cardamon. Mid-palate tannins meld with the fruit weight to give a satisfying depth, with bright acidity re-centring the palate for a long lingering finish. The warmer season of 2018 has made for a delicious Syrah that will continue to develop with time in bottle.

Harvested 4 April 2018

Wine Analysis Alc 13.0%
TA 5.2g/l pH 3.65

Vineyard
Single block of the Kahu Vineyard

Winemaking
4 to 6 days pre-fermentation maceration.
Un-inoculated ferment. Peak ferment temp
38°C, gently hand plunged. Up to 24 days until
pressing. Malo-lactic fermentation in barrel.
11 months in French oak barriques (20% new)

Harvest Brix 22.2
Cellaring Potential Now – 2032

Bottling Date February 2020

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WINE OF NEW ZEALAND