

ATA RANGI
• MARTINBOROUGH •

Juliet

2019 SYRAH

WINE OF NEW ZEALAND

Juliet is the embodiment of cool climate Syrah and our fifth release from the small, single block at 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 a perfume of pink peppercorn, fruits of cranberry, blackberry and boysenberry, and savoury notes of salami and sweet roasted meat. A full open plush palate, brimming with sweet fruit and fine tannins that gently glides to a long and complete finish. Delicious drinking now and with plenty of stuffing for the long haul. This wine conjures up food pairings with spicy Asian duck!

Harvested	10 April 2019	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 32°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	23.2	Bottling Date	19 August 2020
Cellaring Potential	Now – 2035		