

Pinot Noir



Special Magnum Release

A special bottling to celebrate the culmination of 40 years of farming here in Martinborough. Made entirely from the Abel clone planted by Clive Paton in 1980 on its own roots. These mother vines have been carefully nurtured, their roots now at a depth of more than four metres. It is with this vine age that we have a more complex reflection of our place, the growing season and our people. The Old Vine Abel Pinot Noir 2019 clearly embodies all these factors.

A nose of sweet fruits of mulberry and red cherry, opens to more savoury aromas of sweet hay, manuka honey, liquorice and a grind of fresh pepper. These savoury descriptors, all hallmarks we have found consistently in our wines over the last 35 years, classic Ata Rangi Martinborough. The palate of this Old Vine Abel is seamless, fine, velvety tannins hold the shape of the wine, and give it exceptional length. Nothing feels out of place. It is very nostalgic to taste this wine and know that it was a stroke of luck that led Clive to plant this un-known clone and for it to be the foundation of our wines since.

This wine will age beautifully for the next 15 to 30 years.

Tasted September 2021 Helen Masters

Harvest Date	20 March 2019	Wine Analysis	Alc 13.5% 5.4g/l
Clone	Abel	Winemaking	Fermented with a portion of whole bunch and with minimal input in the winery. No additions at all, no yeast, enzyme or Sulphur dioxide. Pigeage and hand-plunging were also kept to a minimum to allow this fruit to fully express the season and site. No fining or filtering. Sulphur dioxide added prior to bottling
Bottling Date	August 2020		
Cellaring	5-30 years, dependent on cellar conditions		