



# CRIMSON

## PINOT NOIR · 2022 · MARTINBOROUGH

20 years ago we named this special Pinot Noir “Crimson” in support of Project Crimson, the charitable trust working to replant and preserve native red-flowering pōhutukawa and rātā trees throughout New Zealand.

Ata Rangi founder Clive Paton has planted more than 75,000 trees at the Ata Rangi family’s Bush Block. We continue to support conservation efforts across our region. Crimson Pinot Noir celebrates our commitment to remain in service to the land and to the ecosystem that sustains us.

[projectcrimson.org.nz](http://projectcrimson.org.nz)

### HARVEST DATA

Vineyard – Crimson is a selection of parcels from mainly younger Pinot Noir vines from our various vineyards on the Martinborough Terrace. The vines range in age from 5-25 years, giving a mix of youthful fruit expression and more complex savoury notes from older vines.

Harvest – Fruit was hand-harvested with the majority destemmed and a small parcel whole bunch fermented. Indigenous yeast ferment took place in stainless steel tanks before the wine was racked off into French oak barrels for 12 months.

### TASTING NOTE

The 2022 is a wonderfully red fruited and aromatic Pinot Noir. Spice notes of cardamom and ginger combine with rosehip and pomegranate. A savoury note reminiscent of manuka smoke and prosciutto mingle enticingly with the red fruits. The palate has an array of flavours ranging from raspberry compote to rhubarb and orange zest. Smooth and supple on the entry, fine tannins are buoy by freshness to a long-sustained finish. Mid ruby in colour, with an almost transparent hue, the 2022 is charming and fresh, while remaining supple and delicious. Drink now to 2030.

WINE MAKING	WHOLE BUNCH	DESTEMMED	FERMENTATION VESSEL	FERMENTATION	BARREL TYPE	MATURATION	BOTTLED
	10%	90%	Open top stainless-steel tanks	Indigenous yeast	French Oak barriques	12 Months	Mar-23
WINE ANALYSIS	ALCOHOL	RESIDUAL SUGAR	PH	ACIDITY	TOTAL SULPHUR	CELLARING	
	13.0 %	Nil	3.7	5.4 g/L	60 mg/L	5 - 7 years	