

ATA RANGI
· MARTINBOROUGH ·

Pinot Noir

2019

WINE OF NEW ZEALAND

Only fruit, from the oldest parcels of vines makes up 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 complex, structured wine, beautifully perfumed in the classic Ata Rangi style.

Good rainfall up to Christmas set the vineyards up well for what was a very dry Summer. Overall, the season was slightly warmer than average, but the cooler finish to the season meant vibrant acidity was retained, while tannins ripened fully. Smaller bunches and yields resulted in concentration and complexity, which will allow this 2019 to age beautifully.

A full fragrant nose of sun-baked raspberry, red rose, anise and dark cherry meld with delicate savoury notes of dried porcini and fresh herbs. The palate is a balance of power and freshness, with flavours of fresh red cherry carrying through to the finish. Complex yet ethereal, this vintage encapsulates our vision of Martinborough Pinot Noir.

Harvest Date	<i>11 -29 March</i>	Wine Analysis	<i>Alc 13.5 % pH 3.72 TA 5.2g/l</i>
Clone	<i>Abel, Clone 5, Dijon clones, 10/5.</i>	Winemaking	<i>35% whole bunch with the remainder destemmed, fermentation by indigenous yeasts. Total tank time 15- 23 days. After pressing, complete malolactic ferment in oak. 11 months total in French oak (35% new), then blended and held for another 6 months prior to bottling.</i>
Harvest Analysis	<i>Brix 22.3-23.8</i>		
Farming	<i>Organic</i>		

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