

ATA RANGI
· MARTINBOROUGH ·

Pinot Noir

2020

WINE OF NEW ZEALAND

Looking back at the seasonal notes of the 2020 vintage the repeating theme is 'typical'. Temperature, rainfall and yields were all we could hope for in an ideal season in Martinborough. It was a pleasure to harvest clean, impeccable fruit that had a clear, calm voice of the region and vintage. Made from only our oldest pinot noir plantings on the Martinborough Terrace, this wine is the best of six small vineyards all within 500 m of our winery. The result is a complex, elegant wine, beautifully perfumed in the classic Ata Rangi style.

A full fragrant nose of juniper, cranberry and red plum meld with spice and herbal notes of cardamon, pink peppercorn and dried oregano. Bright and supple on entry, with finely coating tannins that extend the full length of the palate. This release exudes confidence and poise and is the perfect touchstone for our single vineyard releases.

Harvest Date	<i>5 -26th March</i>	Wine Analysis	<i>Alc 13.9 % pH 3.60 TA 5.2g/l</i>
Clones	<i>Abel, Dijon (115,667,777) and Clone 5</i>	Winemaking	<i>40% whole bunch with the remainder destemmed, fermentation by indigenous yeasts. Total tank time 15- 23 days. After pressing, complete malolactic ferment in oak.</i>
Harvest Analysis	<i>Brix 22.6-24.1</i>		<i>11 months total in French oak (35% new), then blended and held for further 8 months prior to bottling.</i>
Farming	<i>Certified Organic</i>		

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