

ATA RANGI
· MARTINBOROUGH ·

Pinot Noir
MCCRONE VINEYARD
2015

Ata Rangi's McCrone Vineyard was planted in 2001 using a mix of clones that has become part of the Ata Rangi fabric: Abel or 'Gumboot' clone, Dijon selections (115 and 777) and Clone 5. Although just around the corner from our home block, the soils are remarkably different.

Whilst the Martinborough Terrace is predominantly alluvial gravels, there is a compact seam of clay which threads its way across a section of the terrace, fanning out over the gravels and creating a cooling effect on the roots in the soil. The McCrone site catches this seam and delivers a distinctively different aroma and flavour profile than that of the Ata Rangi Pinot Noir, even with vine age taken into account.

The 2015 shows a more floral and elegant expression than previous releases. The nose is brightly perfumed with notes of iron ore, baked raspberries, exotic spices of star anise, cinnamon and a hint of cardamom. There's great flow and energy throughout the palate and fine tannins that bring a supple quality to the wine.

Harvested	28 March	Wine Analysis	Alc 13.5% TA 5.4g/l pH 3.54
Vineyards	Ata Rangi McCrone Vineyard Plantings in Abel, Clone 5 and Dijon Clones 115 and 777	Winemaking	4 to 6 days pre-fermentation maceration. With 40% whole bunch. Peak temp 32°C. Up to 21 days until pressing. Malolactic fermentation in barrel. 11 months in French oak barriques (20% new oak)
Harvest Brix	22.2 - 23.6		
Bottling Date	August 2016	Cellaring Potential	now through to 2027

