

ATA RANGI  
• MARTINBOROUGH •

*Juliet*  
SYRAH  
2016

Juliet is the epitome of cool climate Syrah and our third release from the small, single block of the sheltered Kahu Vineyard. Finely textured, with precision and poise, 'Juliet' is named in honour of a special friend who exemplified elegance, charisma, grace and style - qualities we feel are also well expressed in this wine from her family vineyard.

This deep ruby-red beauty offers lifted florals entwined with a compelling nose of Damson plum, with subtle hints of liquorice, lavender and five spice. Mid-palate tannins meld with the fruit weight to give a satisfying depth, with bright acidity re-centering the palate for a long lingering finish. The warmer season of 2016 has made for a delicious Syrah that will continue to develop with time in bottle.

**Harvested** 22 April 2016

**Wine Analysis** Alc 13.0%  
TA 5.3g/l pH 3.52

**Vineyard**  
Single block of the Kahu Vineyard

**Winemaking**  
4 to 6 days pre-fermentation maceration.  
Un-inoculated ferment. Peak ferment temp  
30°C, gently hand plunged. Up to 24 days until  
pressing. Malo-lactic fermentation in barrel.  
11 months in French oak barriques (20% new)

**Harvest Brix** 21.4  
**Cellaring Potential** Now – 2030

**Bottling Date** February 2018

