ATA RANGI
·MARTINBOROUGH·

Célèbre

2013

2013 impressed as the vintage of the decade. Warm summer temperatures, peaking at 28°C, lay the foundation, followed by cool nights through the long drawn-out autumn. This has resulted in a season where the Merlot, Cabernet and Syrah have all delivered on their true classic varietal expression; the low natural yields of these varieties allowing for harvesting at perfect ripeness before late autumn rains.

The heady, perfumed aromas of star anise, red plums, with notes of woodsey cinnamon and dried herb, are exotic and beguiling. The entry is dense, then finely textured in the mid-palate, with a long mineral quality. A concentration of fruit wraps itself around the tannins, leading to an exhilarating finish. An exceptional season has delivered a compelling, age-worthy wine of wonderful tension – a fitting result for release in Ata Rangi's 35th year of work on the land.

Harvested	*19 -26 April 2013*	***Wine Analysis***	*Alc 13. % , TA 5.8 pH 3.48*
Vineyards		**Winemaking**	
Ata Rangi Home Block : *Merlot, Syrah and Cab* Craighall and Di Mattina Blocks: *Merlot* Champ Ali, Boundary Rd, Kahu: *Syrah* All vineyards are on the Martinborough Terrace, close to the Ata Rangi winery.		*4 to 6 days pre-fermentation maceration. Un-inoculated ferments with peak temps up to 33°C. Up to 21 days till pressing. Un-inoculated malo-lactic fermentation in barrel in spring.* *17 months in French oak barriques (20% new oak)*	
Blend	*55% Merlot, 35% Syrah, 10% Cabernet Sauvignon*	**Bottling Date**	*December 2014*
Harvest Brix	*22.0 -23.5*	**Cellaring Potential**	*Now – 2035*

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