

ATA RANGI
· MARTINBOROUGH ·

Célèbre

2015

Autumn of the 2015 season was stunning, with March bringing cool nights and fine bright days; we were able leave the late ripening varieties of Merlot, Cabernet Sauvignon and Franc hanging on the vine to gain concentration and deep, ripe tannins. The Merlot was planted in the early 1980s and is consistently delivering small berries with intense flavor.

Raymond Chan's tasting note captures the essence of this 2015 Célèbre so well:

"The nose is well-proportioned with deeply concentrated and intense aromas of ripe blackberry and black plum fruit melded with notes of dark raspberries entwined with Asian spices, black pepper and minerals, unfolding a fine blackcurrant, cassis and herbal edge, with dark-red floral elements emerging with aeration. Medium-full bodied, the palate is packed with concentrated and deep flavours of ripe blackberries, dark raspberries and plums, with notes of black pepper, Asian spices, licorice, currants and herbs. The fruit is sweetly rich and supported by considerable fine-grained tannin structure with a line of lacy acidity providing tension and drive. The flavours blossom with spices and florals as the wine carries to a long, lingering finish."

We recommend time in bottle to see this wine at its peak.

Harvested	17 -25 April 2015	Wine Analysis	Alc 13.5 %, TA 5.7 pH 3.49
Vineyards	From the 'Ata Rangi', 'Craighall', 'Kahu', Di Mattina', 'Champ Ali' and 'Hau Ariki' vineyards on the Martinborough Terrace.	Winemaking	4 to 6 days pre-fermentation maceration. Un-inoculated ferments with peak temps up to 33°C. Up to 25 days until pressing. Uninoculated malolactic fermentation in barrel in spring. 12 months in French oak barriques (20% new oak), then racked and blended back to barrel for a further 12 months.
Blend	48% Merlot, 30% Syrah, 12% Cab Sav, 6% Malbec 4% Cab Franc	Bottling Date	January 2017
Harvest Brix	21 -23.5	Cellaring Potential	Now – 2035

