

ATA RANGI
· MARTINBOROUGH ·

Célèbre

2016

2016's warmer than average temperatures delivered excellent conditions to fully ripen the later-maturing varieties that make up this classic Ata Rangi blend.

Notably, it's also the 30th year of Célèbre from our almost four decades on the land. The original Cabernet-Merlot dominant blend has evolved to predominantly Merlot-Syrah with touches of Cabernet Sauvignon, Franc and Malbec contributing both complexity and structure.

The nose is bright and intense with sweet red fruit and hints of cassis. Aromatics are tempered with notes of fennel and coriander seed, the palate unfolding with flavours of ripe red fruits and fresh blackcurrant. There is great concentration at the core and a suppleness thanks to the fine, ripe tannins. Delicious now and will develop with age in bottle over the next decade.

Harvested 19-24 April 2016

Wine Analysis Alc 14.0 %, TA 5.2
pH 3.47

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 51% Merlot, 28% Syrah,
10% Cab Sav, 7% Malbec 4%
Cab Franc

Bottling Date February 2018

Harvest Brix

Cellaring Potential Now – 2030

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WINE OF NEW ZEALAND