

ATA RANGI
• MARTINBOROUGH •
Crimson
PINOT NOIR 2016

Crimson is our selection of fruit from younger parcels of vines from our various vineyards on the Martinborough Terrace. 2016 marks 36 years on the land at Ata Rangi, our younger vines now aged from 5-20 years. In their youth, vines tend to be more fruit expressive, gaining more complexity with time. The 2016 very much shows a turning point from vibrant youth to tension and complexity that more mature vines bring.

Aromatically this wine offers layers of flavours: violets, dark cherry and plum, notes of bitter chocolate and tobacco with a faint whiff of rabbit guts. There is a fresh vibrancy on the palate of acid and smooth tannins pulling the wine through to a long, salivating finish.

2016 started well with a gentle spring that encouraged even flowering and fruit set across the vineyards. Early summer was calm, without the winds that plagued 2015 and the vines were in great shape to deal with a hotter than average February. March saw a return to cooler conditions, a perfect finish to the season. The winemaking philosophy is the same as for our signature Pinot Noir; no enzymes or yeasts are added, providing a hands-off, traditional approach which we feel more truly expresses the site.



Why 'CRIMSON' ?

Ata Rangi founder Clive Paton is an avid conservationist, determined to help restore New Zealand's native forests to their former glory. His work led him to an association with **Project Crimson**, an established Charitable Conservation Trust focused on saving two spectacular red-flowering native trees - mountain-loving rata and the closely related, coastal pohutukawa, also known and loved as New Zealand's own "Christmas tree". Ata Rangi has now sponsored **Project Crimson** for over a decade. Sales of Crimson Pinot Noir help to spread the word of their work and Ata Rangi also donates cash for community planting projects. Clive has received a string of awards for his efforts, which include founding and chairing the Aorangi Restoration Trust covering over 40,000 hectares of the SE corner of New Zealand. He was appointed an Officer of the NZ Order of Merit in 2012 for his contribution to both conservation and viticulture in NZ and in 2014 was awarded the historic Gerald Loder Cup, this country's highest conservation honour.

Harvest Dates	23 March - 17 April 2015	Wine Analysis Alc 13.5 % TA 5.4 g/l
Pinot Clones	Abel, Dijon clones, Clone 5, 10/5	Winemaking
Harvest Brix	Brix 22-24.0	Hand-picked fruit. 100% de-stemmed with as much whole berry as possible intact.
Cellaring	5 to 10 years	2 to 6 days pre-fermentation maceration. Indigenous yeast ferments, hand plunged throughout. 2-3 weeks' total tank time. Complete malo-lactic fermentation in barrel. Nine months in French oak (20% new).
Bottling Date	February 2017	