

ATA RANGI
· MARTINBOROUGH ·

Pinot Noir
2017

Only the oldest parcels of fruit are used in this, our premium Pinot Noir. The fabled Abel clone, allegedly smuggled from Burgundy in the mid-70s, makes up 40% of the blend. The result is a very complex, structured wine, beautifully perfumed in the classic Ata Rangi style. 2017 was a cooler than average vintage which is displayed in bright fruits of redcurrant, juniper and cranberry, with floral aromas of manuka flower, sandalwood, and spicy star anise. The palate is vibrant, supple and seamless due to a delicate tannin profile and fresh acidity.

2017's cooler temperatures of the summer months brought the more delicate expression of the Martinborough Terrace to the fore, with overall growing degree days well below the normal range. Picking started two weeks later than average with ripe tannins but low sugars. This is highlighted in tension and elegance, rather than weight and power of a warmer vintage.

Harvest Dates	22 March to 11 April	Wine Analysis	Alc 13.0% TA 5.0 g/l
Pinot Noir Clones	Abel, Clone 5, Dijon clones, 10/5.	Winemaking	30% whole bunch with the remainder destemmed. Tanks held cool for 5 to 6 days before fermentation by indigenous yeasts. Peak ferment temp 32°C, all ferments hand-plunged. Total tank time 20 - 26 days. After pressing, complete malolactic ferment in oak. 11 months total in French oak (35% new), then blended and held for another 6 months.
Harvest Analysis	Brix 22.0 – 23.0		
Bottling Date	August 2018		
Cellaring	10 to 20 years		



SERVING TEMPERATURE

It is important to serve Pinot Noir slightly cooler than a typical room temperature, 14-16°C, to best enjoy the unfolding layers of aroma and flavour as the wine gently warms in the glass.