

ATA RANGI  
· MARTINBOROUGH ·  
*Crimson*  
PINOT NOIR 2018

Crimson is our selection of fruit from younger parcels of vines from our various vineyards on the Martinborough Terrace. In their youth, vines tend to be more fruit expressive, gaining more complexity with time. Now, Crimson is developing more depth of flavour, with a mix of vines aged from 5 to 20 years.

The nose is complex and beguiling with notes of cranberry, raspberry, caraway and an earthy spice note. The season of 2018 has delivered a finely structured palate, with a gentle sweet entry and enticing bramble fruits and finishes with a flourish of fine savoury tannins - classic Martinborough.

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.



<b>Harvest Dates</b>	15 March – 4th April 2018	<b>Wine Analysis</b> Alc 13.5 % TA 5.4 g/l
<b>Pinot Clones</b>	Abel, Dijon clones, Clone 5, 10/5	<b>Winemaking</b>
<b>Harvest Brix</b>	Brix 22.5-23.0	Hand-picked fruit. 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).
<b>Cellaring</b>	5 to 10 years	
<b>Bottling Date</b>	February 2019	

### 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.