

Ata Rangi,
Martinborough Pinot Noir 2015
Martinborough, New Zealand

ATA RANGI
· MARTINBOROUGH ·



Grape Varieties	100% Pinot Noir
Winemaker	Helen Masters
Closure	Screwcap
ABV	13.5%
Acidity	5.7g/L
Wine pH	3.52
Notes	Sustainable, Vegetarian, Vegan

PRODUCER

Ata Rangi, meaning 'dawn sky, new beginning' is owned and managed by a family trio – Clive Paton, his wife Phyll and his sister Alison. Clive planted the bare, stony five-hectare home paddock at the edge of Martinborough in 1980 and, in doing so, was one of a handful of people who pioneered grape growing in the area. Joined by winemaker Helen Masters, Ata Rangi is renowned for their Pinot Noir, which is consistently ranked as one of New Zealand's best and in 2010 was awarded the 'Tipuranga Teitei O Aotearoa,' New Zealand's 'Grand Cru' equivalent. Ata Rangi also produces a range of white wines including Sauvignon Blanc and Pinot Gris.

VINEYARDS

Ata Rangi's vineyards are situated in Martinborough, in the Wairarapa region to the north of Wellington. In early 2014 their vineyards achieved full organic certification. Grapes are planted on a thin layer of well-drained alluvial soil. Only the oldest and most revered parcels of fruit are used. The clonal make up of Ata Rangi Pinot Noir is unique to the region with the major portion (40%) being the Abel clone. This clone is later to flower and avoids some of the worst of the spring weather.

VINTAGE

Autumn of the 2015 season was stunning, with March bringing cool nights and fine bright days; a welcome respite from the winds of late January which had tested the mettle of the vineyard team applying the large overhead bird nets. The seeds of the Pinot were brown and nutty in mid-February, signalling that physiological ripeness was well ahead of sugar accumulation, a winemaker's enduring aspiration. The result is a fitting Pinot Noir to mark Ata Rangi's 35th year on the land in Martinborough. Fruit was harvested between the 14th of March and 4th of April.

VINIFICATION

35% of the fruit was whole bunch pressed with the remainder destemmed. A cool pre-fermentation maceration lasted five to six days before fermentation with indigenous yeasts with temperatures up to 32°C. All different clones and vineyards were kept separate during fermentation. After pressing, the wine was then aged for 11 months in French oak, of which 35% was new. During this time, malolactic fermentation was completed. The wine was bottled in August 2016.

TASTING NOTES

Exotic spice of star anise and sandalwood layer with dark cherry and rose petal on the nose. As is a hallmark of Ata Rangi Pinot, a savoury herbal note reminiscent of oregano offsets more overt fruit characters. The palate is bright, fluid and focused. Fine tannins build through the mid palate carrying the wine to a long elegant finish.