

`Crimson` Martinborough Pinot Noir 2017

Martinborough, New Zealand



Grape Varieties	100% Pinot Noir
Winemaker	Helen Masters
Closure	Screwcap
ABV	13%
Acidity	5.4g/L
Wine pH	3.64
Notes	Vegetarian, Practising Organic, 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

Crimson is a wine which was inspired by a love of New Zealand's native 'Christmas Trees' the rata and pohutukawa trees. Sales of this wine support Project Crimson, a charitable conservation trust which plants and protects these trees. The Pinot Noir grapes for Crimson are produced from 5-20 year old Martinborough vines in Lismore, Waiora and Walnut Ridge blocks.

VINTAGE

The 2017 growing season was uniquely cool, leading to small bunches and low yields. Luckily, this cool weather reduced disease pressure so fruit remained healthy right up until harvest.

VINIFICATION

The grapes were hand picked and 100% destemmed, keeping as much whole-berry fruit as possible. Pre-fermentation maceration lasted between two and six days. The must was inoculated with indigenous yeasts and hand plunged during fermentation that lasted two to three weeks in stainless-steel tanks. The wine was racked into barrel, of which 20% was new oak, where it remained for a further nine months after malolactic fermentation until bottling.

TASTING NOTES

The 2017 vintage was cooler than average, delivering wines of complexity and vibrant acid structure. This Pinot Noir has an enticing nose of mulberry and bramble fruits complemented by spicy notes of tamarind paste and crushed sumac berry. The palate is long and textural with a thread of fine tannins.