

Ata Rangi,  
**Martinborough Pinot Noir 2020**  
Martinborough, New Zealand

ATA RANGI  
· MARTINBOROUGH ·



Grape Varieties	<b>100% Pinot Noir</b>
Winemaker	<b>Helen Masters</b>
Closure	<b>Stelvin Lux</b>
ABV	<b>14%</b>
Acidity	<b>5.2g/L</b>
Wine pH	<b>3.6</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Vegetarian, Vegan</b>

### 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

The 2020 Martinborough vintage experienced good weather conditions throughout the beginning of the growing season, which were ideal for producing good quality fruit. From late December until mid-March there was an exceptionally dry period, with barely 35 millimetres of rainfall recorded. This caused challenges due to water restrictions, however, when rain did finally arrive in the middle of the harvest, the total absence of fungal infection over the dry spell saw the vines sail through the wet without any incidence of botrytis or berry-splitting. The resulting Pinot Noirs were outstanding in quality, with great colour, texture and depth.

### VINIFICATION

40% of the fruit was whole bunch pressed, with the remainder destemmed. Fruit from the different clones and vineyards were kept separate during fermentation with indigenous yeasts. Fermentation peaked at 31°C and continued for up to 23 days until pressing. The wine underwent malolactic fermentation in barrel and spent 11 months in low-toast French oak barriques, of which 35% were new. The wine was blended and held in stainless steel tanks for a further six months before bottling.

### TASTING NOTES

Notes of ripe, dark berry fruits, star anise, crushed red rose and violets on the nose. The palate opens smoothly into full flavours of rose hip and dark plums with fine, layered tannins and seamless minerality that carries the wine to a long, elegant finish.