

Ata Rangi,

`Crimson` Martinborough Pinot Noir 2020

Martinborough, New Zealand

ATA RANGI
· MARTINBOROUGH ·



Grape Varieties	100% Pinot Noir
Winemaker	Helen Masters
Closure	Screwcap
ABV	14%
Acidity	5g/L
Bottle Sizes	75cl

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

This wine was inspired by the deep Crimson blooms of the iconic native pōhutukawa and northern and southern rātā trees. A portion of the sales of this wine support Project Crimson, a charitable conservation trust that plants and protects these trees across the country. The Pinot Noir grapes for Crimson are produced from 5-25 year old Martinborough vines. The area is a deep gravel terrace with an alluvial loess layer over the gravels.

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

The grapes were hand picked, with 90% destemmed and 10% whole bunch. Pre-fermentation maceration lasted between two and six days. The must was inoculated with 100% natural yeasts and fermentation lasted two to three weeks in open top stainless-steel tanks, with hand-plunging throughout. The wine was racked into oak barrels, of which 20% were new, where it remained for a further 12 months after malolactic fermentation until bottling.

TASTING NOTES

The 2020 Crimson is engaging and alluring, with a fragrant nose of dried roses and hay. Aromas of fresh thyme and rosemary, with hints of spicy black cardamom, cinnamon and warm cedar are also apparent. The palate is wonderfully open and calm, with red fruits gliding through to the finish.

LIBERTY WINES