

Ata Rangi,

‘McCrone Vineyard’ Pinot Noir 2018

Martinborough, New Zealand

ATA RANGI
•MARTINBOROUGH•



Grape Varieties	100% Pinot Noir
Winemaker	Helen Masters
Closure	Screwcap
ABV	13%
Acidity	5.3g/L
Wine pH	3.66
Bottle Sizes	75cl
Notes	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

The McCrone vineyard is owned by Oregon grape growers Don and Carole McCrone, who had a long-held dream to replicate their successful single vineyard concept in the southern hemisphere. With the Ata Rangi team firmly behind the project, the McCrtones eventually purchased an ideal 4-ha block on the stony, free-draining Martinborough Terrace. In 2001, Clive planted the site with Ata Rangi Abel clone, plus Dijon selections (115 and 777) and Clone 5, with optimal trellising and recommended vine spacings for low yields and top quality. McCrone Vineyard is very close to the Home Block but the soils are remarkably different. There is a compact seam of clay which threads its way across a section of the terrace, creating a cooling effect on the roots in the soil. The McCrone site delivers a distinctly different fruit profile than that of the Ata Rangi Pinot Noir.

VINTAGE

Dry conditions in early summer, with warm temperatures resulted in excellent flowering period and successful fertilisation of bunches. As a result of the weather during flowering, bunch weights were generally higher than average, which helped to compensate for generally lower bunch numbers. Larger bunches may have been in part responsible for a greater degree of pest and disease pressure late season. Temperatures remained moderate over summer. Precipitation remained below average until the end of February, after which the region had regular rainfall. Temperatures cooled but had limited influence due to the ripeness levels grapes had achieved with harvest occurring in early autumn. Fruit was harvested in good condition thanks to meticulous vineyard management.

VINIFICATION

Hand-picked fruit underwent four to six days’ pre-fermentation maceration, 40% of which was whole bunch. Fermentation with indigenous yeasts peaked at 32°C and continued for up to 21 days until pressing. The wine underwent malolactic fermentation in barrel and spent 11 months in low-toast French oak barriques, of which 25% were new.

TASTING NOTES

The wine has incredible floral notes of violets and rose petal with sweet raspberry and spice characters. On the palate, there are bold, juicy primary fruits combined with herbal notes and hints of iron ore. It is brooding and savoury with plush, vibrant tannins. It is a compelling iteration of the McCrone vineyard with the weight and power that has become synonymous with this site.

LIBERTY WINES

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