

Ata Rangi,

Martinborough Pinot Noir 2021

Martinborough, New Zealand

ATA RANGI
· MARTINBOROUGH ·



Grape Varieties	100% Pinot Noir
Winemaker	Helen Masters
Closure	Stelvin Lux
ABV	14%
Acidity	5.1g/L
Wine pH	3.67
Notes	Certified Organic, 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

Early season frosts and cool weather during flowering resulted in low bunch numbers and small berries. As a result, the 2021 vintage was a small yielding year of exceptional quality wines with excellent concentration, weight, and tannins. Weather conditions throughout the rest of the growing season were excellent and created the conditions for clean and impeccable fruit at harvest with ripe seeds and bright acidity.

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 eight months before bottling.

TASTING NOTES

A fragrant nose of rose petals, juniper and warm spices such as cardamom and sumac. The concentration on the palate is exceptional with bright acidity and fine tannins which extend the full length of the palate.