

Ata Rangi,
`McCrone Vineyard` Pinot Noir 2019
Martinborough, New Zealand

ATA RANGI
· MARTINBOROUGH ·



Grape Varieties	100% Pinot Noir
Winemaker	Helen Masters
Closure	Screwcap
ABV	13.5%
Acidity	5.2g/L
Wine pH	3.65
Bottle Sizes	75cl
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

Visionary grape-growers Don and Carole McCrone own a four hectare Pinot Noir vineyard in Yamhill, Oregon. Ata Rangi owners Clive and Phyll Paton first met them at the International Pinot Celebration in Oregon in 1996. Don and Carole confided that they'd dreamt of replicating the single vineyard concept in the southern hemisphere. With the McCrones quickly becoming firm friends of the Ata Rangi family - and the whole team's enthusiasm for the project - Don and Carole found and eventually purchased an ideal four hectare block on the stony, free-draining Martinborough Terrace, just across the road from Ata Rangi to the east of the home block. In 2001, Clive chose what he believed to be the most suitable clones for premium Pinot Noir to plant on this site; Ata Rangi Abel clone, naturally, plus Dijon selections (115 and 777) and Clone 5, with optimal trellising and recommended vine spacings for low yields and top quality. A compact seam of clay, 800mm deep, gives this vineyard's soils a unique water-holding ability and has a cooling effect on the roots.

VINTAGE

Good rainfall levels until Christmas set the vineyards up well for what was a very dry summer. Overall, the 2019 vintage was slightly warmer than average, but a cooler finish to the season allowed acidity levels to be retained while tannins ripened fully.

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.