

Ata Rangi,
`McCrone Vineyard` Pinot Noir 2020
Martinborough, New Zealand

ATA RANGI
· MARTINBOROUGH ·



Grape Varieties	100% Pinot Noir
Winemaker	Helen Masters
Closure	Stelvin Lux
ABV	14%
Wine pH	3.69
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

McCrone Vineyard is very close to the Home Block but the soils are remarkably different. While the Martinborough Terrace is predominantly alluvial gravels, there is a compact seam of clay which threads its way across a section of the terrace, fanning out over the gravels and creating a cooling effect on the roots in the soil. The McCrone site catches this seam and delivers a distinctly different fruit profile than that of the Ata Rangi Pinot Noir.

VINTAGE

The 2020 Martinborough vintage experienced good weather conditions throughout the beginning of the growing season, which were ideal for producing 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. This resulted in fruit being harvested in excellent condition, allowing it to truly express each site's unique character. The resulting Pinot Noirs were outstanding in quality, with great colour, texture and depth. Fruit from the McCrone vineyard was harvested on 12th and 18th March 2020.

VINIFICATION

The fruit was 40% whole bunch pressed with the remainder destemmed. Fermentation took place with indigenous yeasts and took up to 23 days. After pressing, complete malolactic fermentation took place in oak. The wine then spent 11 months in French oak (35% new) and was then blended before a further 8 months of ageing prior to bottling.

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.