

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

ATA RANGI  
· MARTINBOROUGH ·



Grape Varieties	<b>100% Pinot Noir</b>
Winemaker	<b>Helen Masters</b>
Closure	<b>Stelvin Lux</b>
ABV	<b>14%</b>
Wine pH	<b>3.69</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Certified Organic</b>

### 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 is the inaugural release of the Kotinga Pinot Noir. The vineyard was established in 2001 on the edge of the Martinborough Terrace, it is Ata Rangi's most gravelly, free draining site. The site contains entirely Dijon clones 115, 667 and 777.

### 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 impeccable, clean fruit that truly expressed each site's unique character. The fruit in the Kotinga vineyard was harvested on 17th and 18th March 2020.

### VINIFICATION

40% of the wine was whole bunch pressed with the remainder destemmed. Fermentation took place using indigenous yeasts and took a total of 23 days. After pressing, the wine completed full malolactic fermentation in oak. This was then followed by 11 months ageing in a 2,280 litre French oak foudre to retain the bright, crunchy qualities of Dijon clones grown on gravel.

### TASTING NOTES

The wine is brimming with bright fruit aromas of cherry, red currant and plum. The palate has supple tannins and bright acidity, with red cherries, plum stone and red currants with a hint of juniper. This is a delightful wine that can be enjoyed now or will also reward cellaring.