

Ata Rangi,
`Kotinga Vineyard` Pinot Noir 2021
Martinborough, New Zealand

ATA RANGI
· MARTINBOROUGH ·



Grape Varieties	100% Pinot Noir
Winemaker	Helen Masters
Closure	Screwcap
ABV	13.5%
Acidity	5g/L
Wine pH	3.68
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

The 3.25 ha vineyard was established in 2001 on the edge of the Martinborough Terrace. Ata Rangi took over farming the site in 2015 and transition to organics started soon after. It was certified organic in 2018. Soils are wind blown loess over deep alluvial gravels. It is Ata Rangi's most gravelly, free draining site and contains entirely Dijon clones 115, 667 and 777.

VINTAGE

Early season frosts and cool weather during the flowering period resulted in low bunch numbers that were open and small berried. As a result, 2021 is a small yielding year in terms of quantity, but concentrated and seamless in terms of weight and tannin. Weather conditions for the rest of season were kind and enabled a clean harvest with impeccable fruit, ripe seeds and bright acid.

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.