

Ata Rangi,

`Masters Vineyard` Pinot Noir 2020

Martinborough, New Zealand

ATA RANGI
· MARTINBOROUGH ·



Grape Varieties	100% Pinot Noir
Winemaker	Helen Masters
Closure	Stelvin Lux
ABV	13.5%
Wine pH	3.65
Bottle Sizes	75cl
Notes	Certified Organic

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 'Masters' vineyard is owned and farmed by Ata Rangi winemaker Helen Masters and her family. This vineyard was established in 2002, 4km south of the Martinborough Terrace. Here, the alluvial gravels are mixed with clay which acts to retain moisture keeping the soils cooler than the more gravel dominant sites around Martinborough village. As the most southerly of the Ata Rangi sites, it is generally harvested around one to two weeks later than the other vineyards.

VINTAGE

The 2020 Martinborough vintage experienced good weather conditions throughout the beginning of the growing season, which were ideal for producing good 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. Impeccable fruit was harvested that truly expressed each site's unique character.

VINIFICATION

70% of the fruit was whole bunch pressed, with the remainder destemmed. This was followed by fermentation using indigenous yeasts. The wine remained in tank for a total of 23 days when after pressing, it was transferred to complete malolactic fermentation in oak. The wine spent a total of 11 months in French oak (30% new), it was then blended and aged for a further 8 months prior to bottling.

TASTING NOTES

The wine has vibrant nose, brimming with aromas of mulberry, baking spice, star anise and rosewater. On the palate, there are red fruits and plums, with pomegranate, nutmeg and pink peppercorn characters. The clay soils bring depth and texture to the wine, fine tannins are supported by vibrant acidity and the wine has a fresh and elegant finish