

Ata Rangi,
Martinborough Pinot Noir 2022
Martinborough, New Zealand

ATA RANGI
· MARTINBOROUGH ·



Grape Varieties	100% Pinot Noir
Winemaker	Helen Masters
Closure	Screwcap
ABV	13.5%
Acidity	5.6g/L
Wine pH	3.72
Bottle Sizes	75cl
Notes	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

Ata Rangi's vineyards are situated in Martinborough, in the Wairarapa region to the north of Wellington. In early 2014 their vineyards achieved full organic certification. Grapes are planted on a thin layer of well-drained alluvial soil. The Ata Rangi Pinot Noir is the blend of their oldest vines from the Home Block, Cambrae, Champ Ali, Walnut Ridge, Dimattina and Boundary Road vineyards. These parcels of fruit come from vines that range from 25 – 43 years of age, the oldest pinot noir plantings on the Martinborough Terrace. The clonal make up is unique to the region with the major portion (40%) being the Abel clone. This clone is later to flower and avoids some of the worst of the spring weather.

VINTAGE

The 2022 season started well with no real frost damage and good canopy growth. Warm weather in October and November resulted in a good solid flowering. January was dry and very warm with veraison starting well around 24th January but then stalling with the rain and cool weather that hit in early February and continued throughout the month. Earlier ripening clones such as clone 5 and the Dijon selections were more adversely affected than the stalwart Abel.

VINIFICATION

The fruit was meticulously handpicked to ensure only the best fruit made it across the sorting table. 40% of the fruit was then whole bunch pressed, with the remainder destemmed. Fruit from the different clones and vineyards were kept separate during fermentation with indigenous yeasts. Fermentation continued for between 15-23 days until pressing. The wine then underwent malolactic fermentation in barrel and spent 11 months in low-toast French oak barriques, of which 35% were new. The wine was blended and held in stainless steel tanks for a further eight months before bottling.

TASTING NOTES

A fragrant nose of rosehip, strawberry and warm spices such as cardamom and clove, with more savoury notes of cranberry, orange peel and lamb jus developing on the palate. The wine is velvety, balanced and buoyed by fresh acidity and fine tannins that give concentration and length through the palate.