

Ata Rangi,
`Crimson` Martinborough Pinot Noir 2023
Martinborough, New Zealand

ATA RANGI
· MARTINBOROUGH ·



Grape Varieties	100% Pinot Noir
Winemaker	Helen Masters
Closure	Screwcap
ABV	13%
Acidity	5.7g/L
Wine pH	3.63
Bottle Sizes	37.5cl, 75cl
Notes	Vegetarian

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 2023 vintage of 'Crimson' is one of the most unique wines ever produced by Ata Rangi. Due to the impact of the 2023 cyclone at harvest, Ata Rangi declassified all their fruit into the Crimson Pinot Noir. Normally produced from their youngest vines, this is a blend of all their parcels in the Martinborough Terrace, which provide additional depth. The region's southerly Antarctic exposure brings cool summers. This results in a longer, slow ripening and fine, savoury tannins. The area is a deep gravel terrace with an alluvial loess layer over the gravels. This wine was inspired by the deep Crimson blooms of the iconic native pōhutukawa and northern and southern rātā trees. A portion of the sales of this wine support Project Crimson, a charitable conservation trust that plants and protects these trees across the country.

VINTAGE

The 2023 vintage in Martinborough presented a very challenging yet rewarding season, with cooler temperatures and increased rainfall demanding meticulous vineyard management and care throughout the growing period. A cyclone at harvest presented further challenges, but astute decisions to declassify the fruit resulted in a very elegant, complete expression of Crimson Pinot Noir.

VINIFICATION

The grapes were hand picked, with 90% destemmed and 10% whole bunch. Pre-fermentation maceration lasted between two and six days. The must was inoculated with 100% natural yeasts and fermentation lasted two to three weeks in open top stainless-steel tanks, with hand-plunging throughout. The wine was racked into oak barrels, of which 20% were new, where it remained for a further 12 months after malolactic fermentation until bottling.

TASTING NOTES

Perfumed on the nose with aromas of rose petal, pomegranate and wild strawberry. Savoury notes of star anise and meat combine with fresh thyme and rosemary. The palate is delicate and complete, with light structure, gentle yet sustained tannins and a long finish.