

Ata Rangi,  
`Masters Vineyard` Pinot Noir 2021  
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>13.5%</b>                                |
| Acidity         | <b>5.2g/L</b>                               |
| Wine pH         | <b>3.65</b>                                 |
| Bottle Sizes    | <b>75cl</b>                                 |
| Notes           | <b>Certified Organic, Vegetarian, Vegan</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

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

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 and bright acid.

## 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 a 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