

Ata Rangi,

`Crimson` Martinborough Pinot Noir 2024

Martinborough, New Zealand

ATA RANGI
· MARTINBOROUGH ·



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

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. The Pinot Noir grapes for Crimson are produced from 5-25 year old Martinborough vines. The area is a deep gravel terrace with an alluvial loess layer over the gravels.

VINTAGE

The 2024 vintage stands as arguably the finest in the 45 years that Ata Rangi has been growing grapes. Following a wet winter, drying winds and spring frosts reduced bunch formation on the shoots, yet successful flowering and fruit set yielded small, perfectly formed clusters. The glorious summer that followed delivered beautifully ripe fruit with exceptional skin and tannin development, balanced by perfect acidity.

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

Complex notes of rose petal, blood orange, sandalwood, tamarind and toasted rice are aromatically enticing, while the flavours of cranberry, cinnamon and bergamot tea align with the soft, savoury notes of tobacco on the palate. Well-structured, this is a beautifully food-friendly Pinot Noir.

Grape Varieties	100% Pinot Noir
Winemaker	Helen Masters
Closure	Screwcap
ABV	13.5%
Residual Sugar	1g/L
Acidity	5g/L
Wine pH	3.56
Bottle Sizes	75cl
Notes	Sustainable, Vegetarian, Vegan

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