

Ata Rangi,  
**Martinborough Pinot Gris 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

The Pinot Gris grapes come from the Lismore and Walnut Ridge vineyards, which achieve their optimum flavour profile towards the end of the growing season. As a result, the team harvests this varietal fairly late to obtain a wine closer to the richer style of Pinot Gris produced in Alsace, rather than the leaner, bone-dry style of Pinot Grigio common in much of northern Italy. The vines were planted in 1996.

### VINTAGE

The 2024 was an exceptional vintage characterised by low disease pressure and without extreme weather events. This ensured that the fruit was in pristine condition for harvest. The cool night temperatures in March helped to slow ripening and allowed the grapes to be harvested without any time pressures. It was a winemaker's dream vintage and the wines have great acidity with depth of flavour and a fine structure.

### VINIFICATION

Fruit was handpicked and whole bunch pressed. The juice was then transferred to large format barrels with minimal settling. Spontaneous indigenous yeast fermentation occurred and then the wine was aged on its lees for six months. No malolactic fermentation was allowed to take place.

### TASTING NOTES

A fuller style of Pinot Gris, originally influenced by the style of wines from Alsace and developed over the years into Ata Rangi's own, uniquely Martinborough style. Fragrant aromas of fresh pear, lychee and citrus blend with perfumed notes of rose, jasmine and citronella on the nose. The palate opens with spicy notes of nutmeg and ground ginger. It is a textural wine with balance, beautiful fresh acidity and a long, complex finish.

Grape Varieties	<b>100% Pinot Gris</b>
Winemaker	<b>Helen Masters</b>
Closure	<b>Screwcap</b>
ABV	<b>14%</b>
Residual Sugar	<b>1.8g/L</b>
Acidity	<b>5.1g/L</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Vegetarian, Practising Organic, Vegan</b>