

Ata Rangi,
`McCrone Vineyard` Pinot Noir 2024
Martinborough, New Zealand

ATA RANGI
· MARTINBOROUGH ·



Grape Varieties	100% Pinot Noir
Winemaker	Helen Masters
Closure	Screwcap
ABV	13.5%
Acidity	5.2g/L
Wine pH	3.61
Notes	Certified Organic

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

McCrone Vineyard is very close to the Home Block but the soils are remarkably different giving a unique site distinction. While the Martinborough Terrace is predominantly alluvial gravels, there is a compact seam of clay which threads its way across a section of the terrace, fanning out over the gravels and creating a cooling effect on the roots in the soil. The McCrone site catches this seam and delivers a distinctly different fruit profile than that of the Ata Rangi Pinot Noir.

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

The fruit was partially whole-bunch pressed (40%) with the remainder destemmed. Fermentation took place with indigenous yeasts and lasted approximately 3 weeks. After pressing, malolactic fermentation took place in oak. The wine then spent an extended time in new and old French oak before blending and further ageing prior to bottling without fining or filtration.

TASTING NOTES

The wine has dark fruit characters and notes of red liquorice with a distinct mineral character. On the palate, there are red cranberry, dried herbs and sweet plum notes. The tannins are powerful but supple, and a lively acid backbone runs the length of the palate. It is a compelling iteration of the McCrone vineyard with the weight and power that has become synonymous with this site.