

ATA RANGI  
· MARTINBOROUGH ·

*Pinot Noir*

2013

2013 was a stellar vintage for Pinot Noir in Martinborough. The warm growing season followed by a cool, settled autumn yielded fruit in absolutely pristine condition at picking time. Only the oldest and most revered parcels of fruit are used in this, our premium Pinot Noir. The fabled Abel clone, allegedly smuggled from Burgundy in the late 70s, makes up 40% of the blend. The result is a very complex, structured wine, beautifully perfumed and showing sweet exotic spices, notes of star anise, crushed red rose, violets and ripe, dark berry fruits. There's a tension and vibrancy on the entry, with a compelling, silky mid palate. Fine, layered tannins flow through to a seamless mineral quality on the finish. This wine is the culmination of an exceptional season, vine age and meticulous attention to detail in both vineyard and winery.

Martinborough's deep, free-draining gravels, high winds, low annual rainfall and our valley's exposure to cool wind from the Antarctic Ocean mean spring flowering is often compromised. Yields are low and resulting bunches are always looser and smaller than in other regions of NZ. Individual berries are thus more exposed to direct sun and wind, which thicken the tannin-rich skins. These factors account for the more structured, cellar-worthy styles that Martinborough typically produces and, together with the significant age of our own vineyards, contribute to the consistency of quality year after year.

<b>Harvest Dates</b>	25 Mar - 13 April	<b>Wine Analysis</b>	Alc 13.5% TA 5.3 g/l
<b>Pinot Noir Clones</b>	Abel, Clone 5, Dijon clones, 10/5.	<b>Winemaking</b>	30% whole bunch with the remainder destemmed. Tanks held cool for 5 to 6 days before fermentation by indigenous yeasts. Peak ferment temp 32°C, all ferments hand-plunged. Total tank time 18 - 24 days. After pressing, complete malolactic ferment in oak. 11 months total in French oak (35% new)
<b>Harvest Analysis</b>	Brix 22.5 – 24.0		
<b>Bottling Date</b>	August 2014		
<b>Cellaring</b>	10 to 20 years		



**SERVING TEMPERATURE**

It is important to serve Pinot Noir at 16 - 18°C, ie. slightly cooler than typical room temperature to best enjoy the unfolding layers of aroma and flavour as the wine slowly warms in the glass.