

ATA RANGI
· MARTINBOROUGH ·

Pinot Noir

2014

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 mid-70s, makes up 40% of the blend. The result is a very complex, structured wine, beautifully perfumed in the classic Ata Rangi style. Exotic spice, dark cherry and rose petal are offset by a more savoury array of aromas and flavours on the finish. This is a very complete and graceful wine; succulent and generous on the palate yet supple, sinewy, long and fine.

Another excellent vintage to follow 2013, the season was characterised by an unusually warm, settled spring. This trend continued through flowering and on into January. February and March were thankfully cooler than usual, stretching out the season and preserving aromatics as the evenly-formed bunches steadily ripened. Interestingly, accumulated Growing Degree Days of 1170 (a measure of heat across the growing season) leading into this harvest were, in the end, almost identical to those for the fabled 2013.

Harvest Dates	13 to 29 March	Wine Analysis	Alc 14.0% TA 5.4 g/l
Pinot Noir Clones	Abel, Clone 5, Dijon clones, 10/5.	Winemaking	25% 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 20 - 26 days. After pressing, complete malolactic ferment in oak. 11 months total in French oak (35% new)
Harvest Analysis	Brix 22.5 – 24.0		
Bottling Date	August 2015		
Cellaring	10 to 20 years		



SERVING TEMPERATURE

It is really important to serve Pinot Noir slightly cooler than a typical room temperature, say 14-16°C, to best enjoy the unfolding layers of aroma and flavour as the wine gently warms in the glass.