

ATA RANGI  
· MARTINBOROUGH ·

*Célèbre*

2006

**Célèbre is 21 YEARS OLD!**

The 2006 vintage of Célèbre marks the 21<sup>st</sup> release of this distinctive blend, evolved over the years from the somewhat austere, Cabernet dominant wine of 1986, to the more fragrant, supple and generous wine it is today.

Just like Célèbre, Ata Rangi itself has come a long way. Back in 1986, the first ever Célèbre was made in Clive's carport, kept warm with old electric blankets wrapped around oak funded by "barrel shareholders" who were later rewarded with an allocation of each vintage. In spite of this humble start, the wine was immediately distinctive and was snapped up by several leading Auckland restaurants of the day, no doubt helping to launch what has become one of New Zealand's most successful and enduring red blends.

2006 was an exceptionally favourable season for our Martinborough home blocks, delivering both the quality and quantity in all varieties to make this an outstanding 21<sup>st</sup> celebration of and for Célèbre. It is 90% "home grown" Martinborough, with the balance being premium Hawke's Bay syrah. Overall it's 50% Merlot, 30% Syrah and 20% Cabernet Sauvignon for backbone, structure and length.

Fragrant aromas of blueberries, blackcurrant and chocolate with underlying hints of exotic spice and sweet tobacco make the first sip irresistible. The palate follows through; fresh, alive and vibrant, with fine, almost sinewy tannins supporting the fruit. A long and velvety finish completes this remarkably elegant and already complete wine, though it's also a good vintage for cellaring, with ageing potential for at least 5 years.

<b>Harvested</b>	<i>Late April, early May 06</i>	<b>Wine Analysis</b>	<i>Alc 13.5 % TA 5.8 pH 3.5</i>
<b>Vineyards</b>	<i><u>Merlot</u> – Home block, Craighall &amp; Di Mattina <u>Cabernet</u> – Home block <u>Syrah</u> – Ali's block, Boundary Rd block and small % from Hawke's Bay</i>	<b>Winemaking</b>	<i>4 to 6 days pre-fermentation maceration. Aeration by splash racking during ferment. Peak Temp 33°C. Up to 21 days till pressing. Complete Malolactic in barrel. 17 months in French oak barriques (of which 25% new)</i>
<b>Blend</b>	<i>50% Merlot 30% Syrah 20% Cabernet Sauvignon</i>	<b>Bottling Date</b>	<i>December 2007</i>
<b>Harvest</b>	<i>Brix 22 – 24</i>	<b>Cellaring Potential</b>	<i>Now – 2012</i>