

ATA RANGI
· MARTINBOROUGH ·

Célèbre

2007

Inviting aromas of blueberries, juicy boysenberries and hints of blackcurrant follow through to a vibrant palate with fine, supple tannins supporting the fruit. A long and silky finish completes this remarkably elegant and already complete wine. The blend is 40% Merlot, 30% Syrah, 30% Cabernet Sauvignon and Cabernet Franc. Vintage 2007 was significant for its small bunches and low yields after a cool spell affected fruit set in the spring. Harvest weather was generally warm and settled.

Harvested	<i>Late April, early May 07</i>	Wine Analysis	<i>Alc 13.5 % TA 5.8 pH 3.5</i>
Vineyards	<i><u>Merlot</u> – Home block, Craighall & Di Mattina <u>Cabernet</u> – Home block <u>Syrah</u> – Ali's block, Boundary Rd block and small % from Hawke's Bay</i>	Winemaking	<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>
Blend	<i>40% Merlot 30% Syrah 30% Cabernet Sauvignon, Cabernet Franc</i>	Bottling Date	<i>December 2008</i>
Harvest	<i>Brix 22 – 24</i>	Cellaring Potential	<i>Now – 2011</i>

