

ATA RANGI
· MARTINBOROUGH ·

Célèbre

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Between hand-digging post holes ("back in the day" as the kids love to quip) Clive dreamed of creating a unique wine that would bring together what he then felt were the best features of those few wines he'd tasted from Bordeaux (Merlot and Cabernet) and the Rhone (Syrah). His hunch was that this new wine would be tastier, more interesting and more consistent from season to season here in Martinborough.

Célèbre is that wine, and those old original vines have once again delivered a generous, juicy-berried red from the lovely 2008 vintage. On the nose, blueberries and blackcurrants meld with hints of cocoa powder and a whiff of gamey venison. Spicy, peppery notes open up on the palate while layers of fine, supple tannins provide backbone and texture. A long, smooth finish completes the blend; this time one third of each Merlot, Syrah and Cabernet Sauvignon/Cabernet Franc.

Harvested *April, May 2008*

Wine Analysis *Alc 13.5*

TA 5.6

pH 3.45

Vineyards *Merlot – Home block,
Craighall & Di Mattina
Cabernet – Home block
and Ali's block
Syrah – Ali's block, Home
block, Boundary Rd and
Kahu (all blocks within 1
km radius)*

Winemaking

4 to 6 days pre-ferment maceration.

Aeration by splash racking during

ferment. Peak temperature 33°C.

Up to 21 days till pressing. Complete

Malo-lactic conversion in barrel.

17 months in French oak barriques

(of which 20% new)

Bottling Date *16 December 2009*

