

ATA RANGI  
· MARTINBOROUGH ·

*Célèbre*

2009

Between hand-digging post holes “back in the day”, Ata Rangi founder Clive Paton dreamed of creating a unique blend that he felt would combine the best features of those wines he’d tasted from Bordeaux and the Rhone. His hunch was that this new wine would be tastier, more interesting and more consistent from season to season in the Martinborough climate. Célèbre is that wine, and those old original vines have once again delivered a generous, complex red from a top vintage.

A gorgeous mix of aromas define the 2009 Celebre, blackcurrant, boysenberry, bay leaf and hints of black olive meld together, with earthy, rich fruit showing through again on the palate. This is a powerful wine with a real core of dense, ripe tannins, deeply satisfying to drink and one of our favorite releases for a number of years. A long, smooth finish completes the 2009 blend; 50% Syrah, 40% Merlot and 10% Cabernet Sauvignon.

<b>Harvested</b>	<i>15 April to 14 May 2009</i>	<b>Wine Analysis</b>	<i>Alc 14%</i> <i>TA 5.6</i> <i>pH 3.55</i>
<b>Vineyards</b>	<i><u>Merlot</u> – Home block, Craighall &amp; Di Mattina <u>Cabernet</u> – Home block and Ali’s block <u>Syrah</u> – Ali’s block, Boundary Rd block, Kahu, Winery block</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 Malo-lactic in barrel. 17 months in French oak barriques (of which 20% new)</i>
<b>Blend</b>	<i>50% Syrah, 40% Merlot, 10% Cabernet</i>	<b>Bottling Date</b>	<i>February 2011</i>
<b>Harvest</b>	<i>Brix 23 – 24.5</i>	<b>Cellaring Potential</b>	<i>Now – 2020</i>

