

ATA RANGI · MARTINBOROUGH ·

Crimson

2007

Crimson Pinot Noir 2007 is a 'best of both worlds' blend of younger vines fruit from prime vineyard sites in Martinborough and Central Otago (Tarras). The blend brings together the bright, earlier drinking, lifted red-fruit aromatics of Central with what was a more structured and textural pinot from the very small 2007 vintage in Martinborough (cold flowering weather and spring frosts reduced yields to less than 0.5T/acre here). Winemaker Helen Masters has thus created an accessible and immediately delicious wine with real depth, character and complexity which will evolve and soften over the next 2 to 3 years.

Floral hints enhance the brambly, spicy nose which opens with a little time to a richer spectrum including chocolate, dark cherries and hints of licorice. There's a structured core of fine tannin running centrally through the sweet, ripe fruit on the palate, making this a succulent food wine.

Sales of this now well-established younger vines pinot noir support the work of Project Crimson, a charitable conservation trust established in 1990 for the protection of New Zealand's iconic native red-flowering trees - **pohutukawa**, and **northern and southern rata**.

Ata Rangi founder Clive Paton has long been an avid conservationist and tree planter.

The idea for Crimson evolved from his endeavours with rata propagation and planting at the family's Bush Block and his approach five years ago to the Project Crimson team for advice and support. www.projectcrimson.org.nz .

Harvest Dates	<i>14 March to 23 April</i>	Wine Analysis	<i>Alc 13.5% TA 6.0, pH 3.5</i>
Vineyards	<i>Martinborough and Central Otago (Tarras)</i>	Winemaking	<i>Hand picked fruit. 100% de-stemmed keeping as much whole berry as possible intact. 2 to 7 days pre-fermentation maceration. Indigenous yeast and inoculated ML cultures. Hand plunged throughout ferment. Two weeks total tank time. Complete malolactic fermentation in barrel. 9 months in French oak (25% new)</i>
Variety / Clone	<i>Clone 5, 10/5, young Dijon clones.</i>		
Harvest	<i>Brix 23.5- 25.0</i>		
Bottling Date	<i>March 2008</i>		
Cellaring	<i>Easily 2 to 3 years</i>		



Crimson label painting by Philippa Bentley