

ATA RANGI
· MARTINBOROUGH ·

Crimson

2008

Crimson 2008 has an enticing nose of dark cherry blended with new season raspberry and wild mulberries. Light touches of smoky clove and exotic spice enhance the rich flavours of sweet red plum and black cherry that burst onto the palate. Very fine, supple tannins carry evenly right to the finish. This wine is utterly charming with an underlying structure that has real weight and power.

2008 was a remarkable season from start to finish. Weather could not have been better; from the start of spring flowering, right through the summer and into harvest. Fruit was in beautiful condition with lush flavours and ripe tannins resulting in a range of excellent wines. Altogether, 2008 was a huge lift for our spirits after the tiny crops of 2007.

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 six years ago to the Project Crimson team for advice and support. www.projectcrimson.org.nz.

Harvest Dates	<i>20 March to 24 April</i>	Wine Analysis	<i>Alc 14% TA 5.0g/l , pH 3.58</i>
Vineyards	<i>Martinborough</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, Abel young Dijon clones.</i>		
Harvest	<i>Brix 23 - 25.5</i>		
Bottling Date	<i>November 2008</i>		
Cellaring	<i>Easily 2 to 3 years</i>		



Crimson label painting by Philippa Bentley