

ATA RANGI
· MARTINBOROUGH ·

Crimson

2013

The superb 2013 vintage has yielded a beautifully balanced, fragrant example of Crimson with loads of very fine velvety tannin contributing to the full, plush texture and long, soft finish. The nose is both complex and complete, with its cranberry-like aromas and hints of fresh, ripe raspberry. Spice and red licorice nuances also mingle with the earthier, typical pinot 'forest floor' characters. Though a serious pinot which will age at least 5 years, it is 'classic Crimson' in style; still very approachable as a young wine.

It is produced from fruit off 12 to 22 year-old vines, compared to 30 years plus for our oldest pinot noir vines. These younger plantings tend to express more lifted aromatics at an earlier stage of the wine's development compared to the main Ata Rangi Pinot Noir, which naturally takes a little longer to open up and reach its full potential.



Why 'CRIMSON' ?

The name Crimson was inspired by the work of a major NZ Charitable Conservation Trust known as "Project Crimson". A portion of proceeds from the sale of this wine helps to fund the Trust which aims to protect and renew our spectacular red-flowering rata and pohutukawa - New Zealand's iconic native 'Christmas trees'. The naming idea evolved from Ata Rangi founder Clive Paton's approach to the Trust in 2003 for advice in our mission to re-establish rata trees across the lower North Island of NZ. The contribution from sales of 'Crimson' now funds restoration projects in 34 areas across NZ, providing trees and cash for worthy projects. On top of this, the wine itself helps to spread the word, educating and encouraging people to protect these iconic trees, and to help out at the annual planting days.

Harvest Dates	22 - 29 April 2013	Wine Analysis Alc 13.5 % TA 5.5 g/l
Pinot Clones	Clone 5, 10/5, Abel, younger Dijon clones	Winemaking
Harvest Brix	Brix 22.5 – 24.0	Hand-picked fruit. 100% de-stemmed with as much whole berry as possible intact.
Cellaring	Easily 3 to 4 years	2 to 6 days pre-fermentation maceration.
Bottling Date	February 2014	Indigenous yeast ferments, hand plunged throughout . Two weeks total tank time.
		Complete malo-lactic fermentation in barrel.
		Nine months in French oak (20% new)