

ATA RANGI
· MARTINBOROUGH ·

Juliet
SYRAH
2013

From the outstanding 2013 season, this very limited, one-off release is the epitome of cool climate Syrah. It was harvested from a small, single block of the sheltered Kahu Vineyard located on the terrace gravels just 300 metres from the Ata Rangi home block.

This deep ruby coloured beauty offers lifted florals followed by freshly-picked red fruit aromas; blackberries straight off the cane. Exotic notes of spice - star-anise and peppery bay-leaf - and a deep, earthy quality complement and balance the primary fruit characters.

The texture is almost pinot-like in its precision, poise and silky elegance, and the fine tannins tight and bright. This special release is a fitting tribute to Juliet, a much loved friend and neighbour. Her family, who own the block, pitched in to help hand-pick the grapes and man the sorting table. Vibrant and succulent now, we expect that cellaring for another five to ten years in cool conditions will see this wine evolve into a more savoury expression of Syrah.

Harvested	29 April 2013	Wine Analysis	Alc 13.5% TA 6.0g/l pH 3.38
Vineyard	Single block of the Kahu Vineyard	Winemaking	4 to 6 days pre-fermentation maceration. Un-inoculated ferment. Peak ferment temp 30°C, gently hand plunged. Up to 24 days until pressing. Malo-lactic fermentation in barrel. 11 months in French oak barriques (20% new)
Harvest Brix	22.0	Bottling Date	July 2014
Cellaring Potential	Now – 2025		

