

ATA RANGI
· MARTINBOROUGH ·

Pinot Noir
MCCRONE VINEYARD

2011

Ata Rangi's McCrone Vineyard was originally established by our team for friends Don and Carole McCrone who also grow pinot noir for leading Oregon producer Ken Wright Cellars. By 2001, when this 6-acre vineyard was planted, we had 20 years of pinot experience and were able to choose clones and trellising styles that we considered consistently top performing. Unlike our own vineyard soil profiles, the McCrone site just around the corner in Regent St has a smattering of clay within the gravels. The cooling effect of this clay delivers a distinctively different aroma and flavour profile than that of the Ata Rangi Pinot Noir, even with vine age into account.

McCrone Pinot Noir 2011, aged for four years before release, is perfect for drinking now. It is a reflection of both the site and the excellent season. Smooth and rounded, silky and deliciously spicy, there are also savoury truffle and aged game notes layered within the fruit aromatics. The legendary Abel Clone, allegedly smuggled from Burgundy in the late 70s accounts for 40% of the blend, with Clone 5 and a selection of Dijon clones making up the balance.

Harvested	21 to 31 March	Wine Analysis	Alc 13.5% TA 5 g/l pH 3.5
Vineyards	100% Ata Rangi McCrone Vineyard Plantings in Abel, Clone 5 and Dijon Clones 115 and 777	Winemaking	4 to 6 days pre-fermentation maceration. Peak temp 33°C. Up to 21 days until pressing. Malo-lactic fermentation in barrel. 11 months in French oak barriques (20% new oak)
Harvest Brix	23.0 - 24.5	Cellaring Potential	Delicious now



SERVING TEMPERATURE:
It is important to serve Pinot Noir at 16-18°C, ie. slightly cooler than a typical room temp to best enjoy the unfolding layers of aroma and flavour as the wine slowly warms in the glass.