

ATA RANGI
· MARTINBOROUGH ·

Pinot Noir
MCCRONE VINEYARD

2008

The McCrone Vineyard, now owned by Ata Rangi, was originally established by our team for family 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'd had two decades of experience with pinot in Martinborough and were able to choose clones and trellising that we'd seen as being very successful on our own blocks. The McCrone site, unlike our main pinot blocks, has a smattering of clay within the gravels. The effect of this is a distinctively different aroma and flavour profile than that of the main Ata Rangi Pinot Noir, even when vine age is taken into account. This McCrone Vineyard Pinot Noir 2008, aged for 5 years before release, is a true reflection of both the site and the excellent season. Smooth and rounded, silky and deliciously spicy, there's also savoury truffle and aged game notes layered within the fruit aromatics. Although we produced a tiny volume of 2006 pinot noir from this site, the 2008 release is the first to be more widely available. 200 cases produced.

Harvested 4 - 14 April 2008

Wine Analysis Alc 14%
TA 5.5 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

Bottling Date August 2009

Cellaring Potential to 2016

