

ATA RANGI  
· MARTINBOROUGH ·

*Pinot Noir*

2007

An extremely low-yielding 2007 vintage has delivered a serious, muscular, powerful pinot noir.

Dark brooding plum, cherry-stone aromas and exotic spice lead to a rich, dense palate characterised by firm but supple tannins and a deliciously 'Martinborough' gamey, savoury complexity. Although subdued on the nose at this early stage, the long, long finish is laden with fruit weight and intensity that speaks volumes of the promise of aromas and flavours yet to unfold – the intrigue and fascination of classic pinot noir.

Why such a low yield? Flowering weather (about four months before vintage) was atrocious. As a result both bunches and berries were very, very small. The crew meticulously flicked away any shriveled fruit as they picked. With such tiny berries, the skins to juice ratio was extremely high, making the ferments quite challenging to plunge! There was never any question that the season would deliver on tannin and structure, promising a wine that offers excellent cellaring potential.

Sourced largely from the oldest home blocks now reaching 28 years of age, Abel (aka the 'Ata Rangi' clone) is predominant, but Clone 5 (or Pomard) and Dijon clones 114, 115 and 667 play important supporting roles. We recommend serving Pinot Noir at around 16 to 18 °C, and that you take time to enjoy the layers of flavour as the wine slowly warms and unfolds in the glass. Also consider decanting when the wine is very young, for perhaps an hour or two before serving.

<b>Harvest Date</b>	19 Mar - 26 April	<b>Wine Analysis</b>	Alc 14.0% TA 6.0      pH 3.55
<b>Vineyards</b>	Ata Rangi, Champ Ali, Di Mattina, Cambrae, Lismore, Dodd	<b>Winemaking</b>	5 to 8 days pre-fermentation maceration.  10% whole berry. Peak temp 32°C. Clones and vineyards kept separate during fermentation. Up to 22 days till pressing. Complete malolactic fermentation in barrel. 12 months in French oak (25% new)
<b>Variety / Clone</b>	Abel, Clone 5, Dijon clones, 10/5.		
<b>Harvest Analysis</b>	Brix 23 – 25 pH 3.3 – 3.55 TA 7.5 – 9.5		
<b>Bottling Date</b>	July 08	<b>Cellaring</b>	5 to 6 years plus

