

ATA RANGI
· MARTINBOROUGH ·

Pinot Noir

2008

Bright, succulent, ripe red fruits create an inviting first impression of this classic Ata Rangi Pinot Noir. As the wine unfolds, delicate floral aromas emerge - think of dark, velvety roses - a fitting image for a wine with such luxuriously silky textural qualities. Tannins are very fine, very supple, allowing the wine to show lovely primary fruit on the nose at this early stage.

The long, long finish is laden with fruit weight and intensity that promises rewards from careful cellaring. 2008 was a very favourable vintage in Martinborough, with moderate yields and ideal temperatures and weather conditions throughout the season.

Sourced largely from the oldest home blocks now reaching 29 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 enjoy slowly, savouring the layers of flavour as the wine slowly warms and unfolds in the glass. Also consider decanting when the wine is very young, an hour or two before serving.

Harvest Date	24 March - 26 April	Wine Analysis	Alc 13.5 % TA 6.0 pH 3.58
Vineyards	Ata Rangi, Champ Ali, Di Mattina, Cambrae, Lismore, Dodd	Winemaking	5 to 8 days pre-fermentation cool maceration. 5% whole bunch. Maximum whole berry by gentle handling into tank after de-stemming. Peak temp 32°C. Indigenous yeast employed. All hand plunged in closed 5T fermenters. 3 to 4 weeks total tank time. Clones and vineyards kept separate during fermentation. Complete malolactic fermentation in barrel. 12 months in French oak (25% new). Unfiltered.
Variety / Clone	Abel, Clone 5, Dijon clones, 10/5.	Cellaring	5 to 6 years plus
Harvest Analysis	Brix 23 – 25 pH 3.3 – 3.55 TA 7.0 – 8.5		
Bottling Date	10 June 2009		

