

ATA RANGI
· MARTINBOROUGH ·

Pinot Noir

2009

Crushed rose petal, red fruits and cherry stone meld with a seam of spice on the nose. On the palate the impression is more a spread of dark fruits and deep, savoury flavours. Tannins are very fine, almost chalky, providing a long, driven finish. The wine has a tension and purity of character that we're excited about, and we very much look forward to following its evolution. Vine age is undoubtedly a factor in the distinctive sense of place so evident in this Pinot Noir.

The 2009 season was one of two halves. A quick, even flowering took place in calm conditions through December. Early January was mild and the vines, which had been crop-thinned, were well-equipped to handle the heat spike that rolled off Australia at the end of the month. The few days of heat were initially cause for concern but, true to form, the exposed Wairarapa valley was soon cooled from the south. This event delayed the start of picking which had, for a time, looked like being up to 10 days earlier than usual. The whole of April was magically fine and dry and the gorgeous fruit resulting was notable for particularly ripe seeds and tannins.

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| Harvest Date | <i>25 March to 15 April</i> | Wine Analysis | <i>Alc 14.0% TA 5.6 pH 3.58</i> |
| Vineyards | <i>Ata Rangi, Champ Ali, Di Mattina, Cambrae, Lismore, Dodd</i> | Winemaking | <i>10% whole bunch straight to tank. Remaining grapes are de-stemmed but not crushed. Tanks are held cool for 5 to 8 days before fermentation by indigenous yeasts. Peak ferment temp 32°C, with regular hand- plunging. Total tank time is 3 to 4 weeks. Complete Malolactic ferment in barrel. 12 months in French oak (25% new). Clones and vineyard sites are kept separate until final blending. This wine is unfiltered.</i> |
| Variety / Clone | <i>Abel, Clone 5, Dijon clones, 10/5.</i> | | |
| Harvest Analysis | <i>Brix 23.5 - 25.0 pH 3.30 - 3.45</i> | <i>TA 6.1 - 8.6</i> | |
| Bottling Date | <i>20 July 2010</i> | | |
| Cellaring | <i>5 to 10 years plus</i> | | |



NB. Serve Pinot Noir slightly cooler than room temperature (say 16° C) to enjoy the layers of aroma and flavour as it slowly warms in the glass. Decanting an hour or so before serving is recommended, especially when the wine is young.