

ATA RANGI  
· MARTINBOROUGH ·

*Pinot Noir*

2010

Dark cherry melds with bright, lifted red fruit aromas and hints of spice in this exotic 2010 Pinot Noir. Floral notes are present too; old-fashioned violets and a touch of rose. This vibrant pinot has a sinuous, savoury spine of tannin that spreads out to a long, silky finish.

Significant vine age, especially from the 30 year-old blocks, expresses itself in depth, breadth and complexity of character; a distinctive 'sense of place' so evident in Ata Rangi Pinot Noir. Vine age also contributes markedly to the consistency of quality year after year.

Looking back at the growing season, temperatures were generally lower than average through to mid-February. We crop thinned extensively in January, insurance against what then looked to be an on-going cool trend. Gloriously hot summer weather finally arrived in March, the vines quickly catching up as they revelled in over two months of unseasonably warm days, clear skies and cool nights - a pattern that continued well into May. Harvest started about ten days later than usual, with the long, dry, sunny autumn yielding fruit in superb condition. We're very happy with the evolution of all the 2010 wines, the Pinot Noir having a wonderful fineness, and a silky, more feminine feel than, say, our 2007 or 2009.

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|-------------------------|---|----------------------|--|
| <b>Harvest Date</b>     | <i>2 April to 22 April</i>  | <b>Wine Analysis</b> | <i>Alc 13.8%<br/>TA 5.0 pH 3.65</i>  |
| <b>Vineyards</b>        | <i>Ata Rangi, Champ Ali,<br/>Di Mattina, Cambrae,<br/>Lismore, Dodd</i> | <b>Winemaking</b>    | <i>10% whole bunch straight to tank. Remaining<br/>grapes are de-stemmed but not crushed.<br/>Tanks are held cool for 5 to 8 days before<br/>fermentation by indigenous yeasts. Peak<br/>ferment temp 32°C, with regular hand-<br/>plunging. Total tank time is 3 to 4 weeks.<br/>Complete Malolactic ferment in barrel.<br/>12 months in French oak (25% new).<br/>Clones and vineyard sites are kept separate<br/>until final blending. This wine is unfiltered.</i> |
| <b>Variety / Clone</b>  | <i>Abel, Clone 5, Dijon<br/>clones, 10/5.</i>                           |                      |  |
| <b>Harvest Analysis</b> | <i>Brix 23.5 - 25.0<br/>TA 6.1 - 7.5<br/>pH 3.30 - 3.45</i>             |                      |  |
| <b>Bottling Date</b>    | <i>19 July 2011</i>   |                      |  |
| <b>Cellaring</b>        | <i>5 to 8 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.*