

ATA RANGI
· MARTINBOROUGH ·

Pinot Noir

2011

Dark cherry, dark chocolate, damson plum, and a heady potpourri of rose petal, vanilla and spice aromas lift from the glass, flow across the palate and on through to the long finish of this powerful 2011 Pinot Noir. Tannins are plentiful and fine, creating the full, plush, fleshy texture. A warmer than average season has delivered excellent ripeness not only to the berries but also to grape stems and seeds, allowing us to include around 10% whole and intact bunches in the ferments. This technique chosen only in warm seasons allows a portion of ripe stem tannin to supplement the skin and seed tannins in bolstering a wine's shape and structure. Still young and firm, this brooding pinot will continue to open and develop into a more savoury expression going forward.

In producing our two pinots, grapes from vines that range in age from 10 - 30 years are meticulously hand-sorted as they arrive at the winery, with individual blocks and clones fermented separately.

About ten months later a blind tasting, barrel by barrel, decides the first 'cut'. Younger vine fruit tends to end up in Crimson while the original 30-year old home block 'Gumboot Clone' and best plots of Dijon Clone invariably reach the quality level we seek in the main label Ata Rangī Noir. The significant vine age expresses itself in a depth, breadth and complexity of character; the distinctive 'sense of place' and it also contributes significantly to the consistency of quality year after year.

Harvest Date	16 March to 12 April	Wine Analysis	Alc 13.8% TA 5.0 pH 3.65
Vineyard Blocks	Ata Rangī, Champ Ali, Di Mattina, Cambrae, Lismore, Dodd	Winemaking	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.
Variety / Clone	Abel, Clone 5, Dijon clones, 10/5.		
Harvest Analysis	Brix 23.5 - 25.0 TA 6.1 - 7.5 pH 3.30 - 3.45		
Bottling Date	11 August 2012		
Cellaring	7 to 12 years plus		



Serve Pinot Noir at 16° to 18°C, slightly cooler than a typical room temperature, to enjoy the layers of aroma and flavour as it slowly warms in the glass. Decanting an hour or so before serving is a good idea, especially for young or more structured wines.