

ATA RANGI
· MARTINBOROUGH ·

Pinot Noir

2012

The relatively cool 2012 season has delivered a very poised and elegant pinot with a delicious red fruit entry followed by notes of plum, red-currant, fresh herbs, hints of truffle and meaty chacuterie. Still young and firm, and more savoury than sweet-fruited, the wine opens in the glass to show a medley of classic pinot aromas and flavours. With beautifully fine tannin structure and length, the 2012 will further develop in the cellar to a more savoury, gamey expression of pinot.

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 old home block 'Gumboot Clone' and best plots of Dijon Clone invariably have the extra weight and complexity that we favour for the main label Ata Rangi Noir.

Martinborough's deep, lean, free-draining gravels, high wind run, low rainfall and exposure to the southern ocean means average pinot noir yields here are the lowest in the country. These factors, along with the significant age of our vines, contribute to the consistency of quality year after year and to the unique and distinctive 'sense of place'.

Harvest Dates	3 April to 4 May 2012	Wine Analysis	Alc 13.5% TA 5.4 g/l
Pinot Noir Clones	Abel, Clone 5, Dijon clones, 10/5.	Winemaking	Grapes de-stemmed with gentle handling to tank with minimal crushing. Tanks held cool for 5 to 6 days before fermentation by indigenous yeasts. Peak ferment temp 32°C, all ferments hand-plunged.
Harvest Analysis	Brix 22 – 23.5		Total tank time 18 - 24 days. After pressing, complete malo-lactic ferment in oak, with 11 months total in French oak (25% new).
Bottling Date	August 2013		
Cellaring	5 to 10 years		



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