

ATA RANGI
· MARTINBOROUGH ·

Syrah
2009

We're often asked whether we produce a straight Syrah, bottling a portion as a single varietal wine rather than blending it all into our distinctive Célèbre. The answer is yes, but it's been a while; this limited release, carefully cellared in bottle for three years, is the first Ata Rangi Syrah in more than a decade. 2009 delivered beautifully ripe fruit in reasonable volume after a warm January with temperatures frequently in the thirties, and we found ourselves all too often dipping into the barrels to check on progress! The finished wine looked so good that we decided to bottle a small parcel as a stand-alone Syrah to offer to our mail-order customers.

Grown on low trellising in only our warmest and most sheltered sites, this limited release is gorgeously fragrant with blackberry/mulberry fruit, dried rose-petals and a medley of spices; thyme and sage, hints of licorice, white pepper and roast meat. There's real complexity and interest, a sweet, soft palate entry and a very fine, tight, elegant tannin structure. Delicious now, we expect it will also cellar well for at least another four or five years in cool conditions.

Harvested	10 – 23 April 2009	Wine Analysis	Alc 13.5% TA 6.0 g/l pH 3.6
Vineyards	Ata Rangi Home Block, Champ Ali, Boundary Road, and Kahu Vineyard.	Winemaking	4 to 6 days pre-fermentation maceration. Peak ferment temp 33°C, and some splash racking employed. Up to 21 days until pressing. Malo-lactic fermentation in barrel. 11 months in French oak barriques (20% new)
Harvest Brix	23 – 24.5	Bottling Date	August 2010
Cellaring Potential	Now – 2018		

