

ATA RANGI
· MARTINBOROUGH ·

Syrah
2010

Syrah is grown at Ata Rangi primarily as a blend component for our distinctive Célèbre, although in the best and warmest seasons we like to squirrel away just a few barrels to be bottled as a single varietal. The vines are close-planted on only our warmest and most sheltered sites. Swathes of reflective cloth, sun-heated river stones and glass bottles roughly smashed in Clive's old concrete mixer are used under vines to further boost heat and light.

This limited volume Syrah 2010 release is richly perfumed with ripe mulberry and damson plum aromas mingling with headier notes of rose, Turkish Delight, star-anise and tamarind. First sips unveil hints of darker, more savoury, spiced meat and pepper characters. This is a complex wine, still vibrant, succulent, long and fine. Delicious now, we expect it will also cellar well for another three to four years in cool conditions.

Harvested	15 – 24 April 2010	Wine Analysis	Alc 13.5% TA 5.7 g/l pH 3.5
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	23.5	Bottling Date	August 2011
Cellaring Potential	Now – 2018		

