

ATA RANGI
· MARTINBOROUGH ·

Pinot Noir
MCCRONE VINEYARD
2013

Ata Rangi's McCrone Vineyard was originally established by our team for friends Don and Carole McCrone who also grow pinot noir for leading Oregon producer Ken Wright Cellars. By 2001, when this 6-acre vineyard was planted, we had 20 years of pinot experience and were able to choose clones and trellising styles that we considered consistently top performing. Unlike our own vineyard soil profiles, the McCrone site just around the corner in Regent St has a smattering of clay within the gravels. The cooling effect of this clay delivers a distinctively different aroma and flavour profile than that of the Ata Rangi Pinot Noir, even with vine age taken into account.

The 2013 McCrone is our fourth release from this single site. Bottled in August 2014 this wine has been allowed to slowly evolve prior to release in August 2016. Now a gorgeous mix of floral notes lavender, rose and bramble fruit, intertwined with earthy notes of angelica root and Chinese five spice. The palate has bright red fruits and a moreish, supple quality to the tannins that we find is a character from sites that have clay fines within the free draining gravels.

Harvested	27 to 29 March	Wine Analysis	Alc 13.5% TA 5 g/l pH 3.62
Vineyards	100% Ata Rangi McCrone Vineyard Plantings in Abel, Clone 5 and Dijon Clones 115 and 777	Winemaking	4 to 6 days pre-fermentation maceration. With 30% whole bunch. Peak temp 32°C. Up to 21 days until pressing. Malo-lactic fermentation in barrel. 11 months in French oak barriques (20% new oak)
Harvest Brix	22.8 - 23.6	Cellaring Potential	now through to 2025
Bottling Date	August 2014		



SERVING TEMPERATURE:

It is important to serve Pinot Noir at 16-18°C, ie. slightly cooler than a typical room temp to best enjoy the unfolding layers of aroma and flavour as the wine slowly warms in the glass.