

ATA RANGI
· MARTINBOROUGH ·

RARANGA
Sauvignon Blanc

2017

Our 2017 Sauvignon Blanc now takes the name *Raranga* ('woven' in Maori) to express our range of winemaking techniques in the creation of our uniquely Martinborough style for this varietal. A number of different ferments, including partial malolactic with a barrel portion, are woven together to produce a complex and textural wine. Around 10% of the fruit was fermented in contact with its skins for two months, drawing out the more complex flavours that reside in the skins. The grape skins also contain phenolics which, combined with the natural acidity, offer a fresh back bone.

On the nose, there's an enticing mix of spiced apple pie, cut grass, melon and fennel seed. Through the palate, the on-skins and whole bunch portions add texture and weight, with notes of candied lemon and cardamom; a fresh, tangy entry which develops into a creamy, savoury finish.

Harvest Dates	<i>30 March - 11 April</i>	Wine Analysis	<i>Alc 12.5 % TA 8.1 g/l, pH 3.13</i>
Vineyards	<i>Waiora, Walnut Ridge, Hau Ariki Marae Southdown Estate</i>	Winemaking - all fruit handpicked	<i>10% fermented on skin for 8 weeks, 4% fermented whole bunch for 4 weeks then gently pressing to remove skins. All other fruit pressed and fermented in barrel or tank. Barrel portion makes up 40% of the blend. No sulphur addition to juice, high solids and wild yeast fermentation. Some malolactic in barrel.</i>
Harvest Analysis	<i>Brix 19.0 – 20.8 pH 2.9 - 3.05 TA 7.6 – 9.2 g/l</i>		
Bottling Date	<i>September 2017</i>		
		Cellaring Potential	<i>now and next 10 years</i>

