

ATA RANGI  
· MARTINBOROUGH ·

*Crimson*

2011

Crimson Pinot Noir 2011 is the product of a stand-out season, the benign spring rolling into a long, lazy summer that delivered well timed, appropriately-sized helpings of each of the key ingredients - sunshine hours, warmth, rain and wind. More savoury than fruity, a faint hint of clove and fresh cardamom adds intrigue to the nose, with flavours suggestive of plum/cranberry/red licorice coming through on the palate. Easily the most seductive feature of this release is the wonderfully plush, velvety mid-palate, the fine, textural spread of tannins and the long, tight, spicy finish.

Crimson is sourced primarily from 10 to 20 year old vines, compared to 30 years plus for our oldest pinot vines. Generally speaking, these recent plantings express the more aromatic spectrum of the Martinborough Terrace. Crimson is made in a style intended for enjoying within a few years of the vintage, with all the same care and attention as is given to the main label Ata Rangi Pinot Noir.



**Why 'Crimson'?** The name Crimson was inspired by the work of the Charitable Conservation Trust known as "Project Crimson". Founded in 1990 by NZ Forest Products, its aim is to plant and protect New Zealand's much-loved, spectacular red-flowering native 'Christmas trees', pohutukawa and rata. The idea for 'Crimson' Pinot Noir evolved from Clive's approach to the Trust in 2003 for advice and support in his quest to re-establish rata trees across the lower North Island. A significant portion of proceeds from the sale of Crimson Pinot Noir helps to fund the trust.

<b>Harvest Dates</b>	18 March to 20 April 2011	<b>Wine Analysis</b>	Alc 13.5 % TA 5.0 g/l , pH 3.65
<b>Vineyards</b>	100% Martinborough	<b>Winemaking</b>	Hand-picked fruit. 100% de-stemmed keeping as much whole berry as possible intact. 2 to 7 days pre-fermentation maceration. Indigenous yeast and hand plunged throughout ferment. Two weeks total tank time. Complete malolactic fermentation in barrel. 9 months in French oak (20% new )
<b>Variety / Clone</b>	Clone 5, 10/5, Abel, young Dijon clones		
<b>Harvest</b>	Brix 23 -24.5		
<b>Bottling Date</b>	28 February 2012		
<b>Cellaring</b>	Easily 3 to 4 years		