

ATA RANGI
· MARTINBOROUGH ·

McCRONE
Pinot Noir

2020

WINE OF NEW ZEALAND

Looking back at the seasonal notes of the 2020 vintage the repeating theme is 'typical'. Temperature, rainfall and yields were all we could hope for in an ideal season in Martinborough. It was a pleasure to harvest clean, impeccable fruit that truly expressed each site's unique character. McCrone vineyard is just around the corner from our home block but here the soils are remarkably different. Whilst the Martinborough Terrace is predominantly alluvial gravels, there is a compact seam of clay which threads its way across a section of the terrace, fanning out over the gravels and creating a cooling effect on the roots in the soil. The McCrone site catches this seam and delivers a distinctively different aroma and flavour profile than that of the Ata Rangi Pinot Noir.

Very floral perfume of violets, rose petal, sweet raspberry and spice. Bold and juicy entry to the palate, with primary fruit combining with herbal and iron ore notes. There is a brooding, savoury note to the glossy and vibrant palate, tannins are bouncy and plush. A very compelling release of the McCrone vineyard that balances the energy and complexity of the whole bunch portion with the weight and power that has become synonymous with this site.

Harvest Date	<i>12 and 18th March</i>	Wine Analysis	<i>Alc 14.0 % pH 3.69 TA 5.0g/l</i>
Clones	<i>Abel, Dijon (115,667,777) and Clone 5</i>	Winemaking	<i>40% whole bunch with the remainder destemmed, fermentation by indigenous yeasts. Total tank time 15- 23 days. After pressing, complete malolactic ferment in oak.</i>
Harvest Analysis	<i>Brix 23.0-24.1</i>		<i>11 months total in French oak (35% new), then blended and held for further 8 months prior to bottling.</i>
Farming	<i>Certified Organic</i>		

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