

ATA RANGI
· MARTINBOROUGH ·

KOTINGA
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. This is the inaugural release of our Kotinga Pinot Noir. This vineyard established in 2001 on the edge of the Martinborough terrace, is our most gravelly, free draining site.

Made up entirely from the Dijon clones of 115, 667 and 777, this wine is high energy. Bright fruit aromas of cherry, red currant, and plum stone, set the scene on the nose. The palate opens with a flourish of supple tannins uplifted with fluid acidity. Flavours of grapefruit and juniper spread through to the end of the palate.

Aged in a 2280 litre foudre (very large oak barrel) instead of the traditional 228 litre barrique, to highlight and retain the bright crunchy qualities of Dijon clones grown on gravels. This is a delightful wine and unique expression of Martinborough that is playful now and will also reward cellaring.

Harvest Date	<i>17 and 18th March</i>	Wine Analysis	<i>Alc 13.7 % pH 3.65 TA 5.1g/l</i>
Clones	<i>Dijon 115, 667 & 777</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. Aged in 2280 litre French oak foudre for 11 months.</i>
Harvest Analysis	<i>Brix 22.8-24.4</i>		
Farming	<i>Certified Organic</i>		

Ata Rangi Limited P O Box 43 Martinborough New Zealand

Phone + 64 6 306 9570 wines@atarangi.co.nz www.atarangi.co.nz