

ATA RANGI
· MARTINBOROUGH ·

Pinot Noir

2021

WINE OF NEW ZEALAND

Early season frosts and cool weather during the flowering period resulted in low bunch numbers that were open and small berried. As a result, 2021 is a small yielding year in terms of quantity but concentrated and seamless in terms of weight and tannin. Weather conditions for the rest of season were kind and enabled us to harvest clean, impeccable fruit with ripe seeds and bright acid. Made from only our oldest pinot noir plantings on the Martinborough Terrace, this wine is the best of six small vineyards all within 500 m of our winery. The result is a complex, elegant wine, beautifully perfumed in the classic Ata Rangi style.

A full fragrant nose of juniper, rose petal, and plum meld with spice notes of cardamon and sumac. The palate concentration is exceptional, a hallmark of a small yielding year on the Martinborough Terrace. Buoyed by bright acidity and spice fragrance this is a very compelling release with finely coating tannins that extend the full length of the palate. The 2021 is an exciting wine to cellar as time will allow the more beguiling aromatic side to reveal itself to the full.

Harvest Date	<i>4 -25th March</i>	Wine Analysis	<i>Alc 14.0 % pH 3.67 TA 5.1g/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 22.4-24.3</i>		<i>11 months total in French oak (30% new), then blended and held for further 8 months prior to bottling.</i>
Farming	<i>Certified Organic</i>		

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