

ATA RANGI
· MARTINBOROUGH ·

McCRONE
Pinot Noir

2019

WINE OF NEW ZEALAND

Good rainfall up to Christmas set the vineyards up well for what was a very dry Summer. Overall, the season was slightly warmer than average, but the cooler finish to the season meant vibrant acidity was retained, while tannins ripened fully. 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. Smaller bunches and yields resulted in concentration and complexity, extra time in the cellar has allowed this wine to evolve beautifully.

Exquisite nose of 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. The benefit of careful cellaring before release is showing in the suppleness and length of the tannins. Excellent release.

Harvest Date	<i>13,14 and 18,19 March</i>	Wine Analysis	<i>Alc 13.5 % pH 3.65 TA 5.2g/l</i>
Release date	<i>2025</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>
Clones	<i>Abel, Dijon (115,667,777) and Clone 5</i>		
Harvest Analysis	<i>Brix 23.1-24.0</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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