

ATA RANGI
• MARTINBOROUGH •

MASTERS
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. This is the 2nd release of our Masters Pinot Noir.

Owned and farmed by Ata Rangi winemaker Helen Masters and her family, this vineyard was established in 2002, four km south of the Martinborough Terrace. Here the alluvial gravels are mixed with clay, which acts to retain moisture keeping the soils cooler than the more gravel dominant sites around Martinborough village.

A full effusive nose with aromas of cherry and damson plum, star anise and violet mingle with hints of cardamon. The aromas carry through on the palate with flavours of dried thyme, nutmeg and pink peppercorn. The clay brings a deeper timbre to this single site Pinot Noir, with the expanse of texture being a central theme in this wine. Fine tannins buoyed by supple acidity spread the full length of the palate, fresh and elegant, this wine has a clear and unique voice of place.

Harvest Date	<i>12, 19 and 26th March</i>	Wine Analysis	<i>Alc 13.5 % pH 3.65 TA 5.2g/l</i>
Clones	<i>115, 667 & 777, Clone 5 & Abel</i>	Winemaking	<i>70% whole bunch with the remainder destemmed, fermentation by indigenous yeasts. Total tank time 15- 23 days. After pressing, complete malolactic ferment in oak. 11 months total in French oak (30% new), then blended and held for further 8 months prior to bottling.</i>
Harvest Analysis	<i>Brix 23.1-23.8</i>		
Farming	<i>Certified Organic</i>		

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