

ATA RANGI
• MARTINBOROUGH •

Juliet

2024 SYRAH

WINE OF NEW ZEALAND

Juliet is the embodiment of cool climate Syrah and is our release from the small, single block of the sheltered Kahu Vineyard. Finely textured, with precision and poise, 'Juliet' is named in honour of a special friend who exemplified elegance, charisma, grace and style - qualities we feel are also well expressed in this wine from her family vineyard.

2024 was a superb vintage, low yields combined with a long wonderful growing season and a cool autumn have given perfectly ripe fruit with precision and weight. Deep ruby-red in colour with lifted florals of lilac entwined with aroma of Damson plum, blueberry, meat jus and a note of cinnamon. Deep and spicey on entry the palate combines vibrant blue fruits with flavours of cinnamon quill and star anise. Supple mid-palate tannins combine with savoury elements of white pepper and truffle. This is a seamless, intricate and exciting release from this vineyard.

Harvested	9 April 2024	Wine Analysis	Alc 14.0% TA 6.0g/l pH 3.65
Vineyard	Kahu Vineyard - Certified Organic	Winemaking	Un-inoculated ferment, that starts slowly over a 10-day period. Peak ferment temp of 28°C, gently hand plunged. Up to 24 days until pressing. Malo-lactic fermentation in barrel. 11 months in French oak barriques (20% new)
Harvest Brix	23.7	Bottling Date	September 2025
Cellaring Potential	Now – 2040		Certified Organic