

## Kotinga 24

Single Vineyard

Puruatanga Road, Martinborough

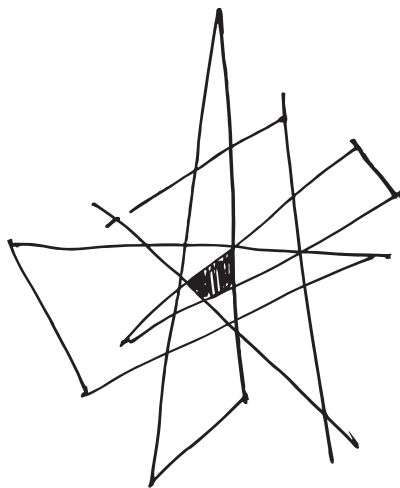
This vineyard, situated on the edge of the Martinborough terrace, is planted entirely in Dijon clones of pinot noir which, along with the stony soils, bring a vivid red fruit spectrum and a singular, mineral focus on the palate. Aged in a 2280l Foudre to retain the bright floral aspect of this stony site.

Gorgeous aromas of red jelly crystals, pomegranate, raspberry and aniseed open on the nose. In the glass the aromas reveal wild strawberry, cardamom and a hint of beeswax.

Excellent fruit weight coats the fine structured tannins, giving a plush, delicious mid palate, which unfurls slowly to give a long-sustained finish.

Bohemian in spirit

Native yeasts, 40% whole bunch  
Certified Organic + Unfined + Unfiltered  
13.5% alcohol pH 3.65 TA 5.0g/L



## McCrone 24

Single Vineyard

Regent Street, Martinborough

McCrone is our original single vineyard site.

Though only a stone's throw from our home block, this site has more clay mixed through the gravels giving a unique site distinction.

The nose shows dark fruits, red liquorice and crushed rock. Flavours on the palate combine red cranberry, dried herbs wrapped in sweeter plum notes. The tannins here are powerful but supple, and lively acid runs the length of the palate.

More ferrous and dark fruited, the clay here shows in a more muscular powerful wine.

Brooding and perfumed

Native yeasts, 40% whole bunch  
Certified Organic + Unfined + Unfiltered  
13.5% alcohol pH 3.61 TA 5.2g/L

Pinot Noir by

## Masters 24

Single Vineyard

Lake Ferry Road, Martinborough

Owned and farmed by Helen and Ben Masters this site is 4km south of the Martinborough square.

The higher clay content within the gravels brings depth and palate weight, while the cooler southern exposure brings more floral and aromatic baking spice aromas.

The nose opens with cinnamon and sandalwood, then unfurls to exotic notes of incense and orange rind. The palate is very centred and harmonious; there is supple fruit that spreads over the whole palate and follows the tannins right to the finish. Flavours of spices and brambles ripple through on the palate.

Seductive and joyful

Native yeasts, 70% whole bunch  
Certified Organic + Unfined + Unfiltered  
13.0% alcohol pH 3.51 TA 5.1g/L

## Ata Rangi 24

Martinborough Terrace old vines

6 locations on the Martinborough terrace

Our first release of the Ata Rangi Pinot Noir was in 1985. A blend of our oldest vines across 6 of our vineyards on the alluvial gravels, this is our signature wine.

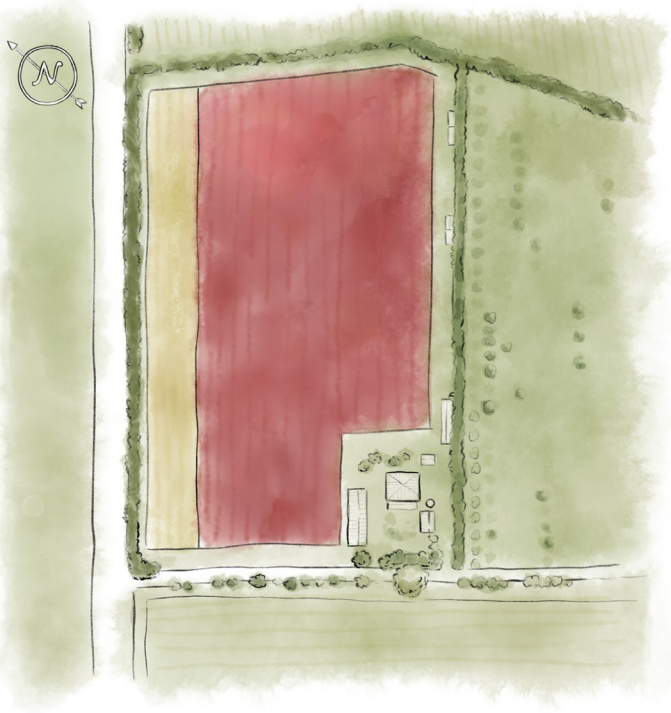
Classic Ata Rangi aromas of sweet, dried hay and sage meld with bright fruit, notes of cranberry and ripe strawberry.

The palate is supple with finely textured tannins that give the sensation of velvet. The acid interplays with the tannins to give a fresh vibrant finish.

Complex but whimsical

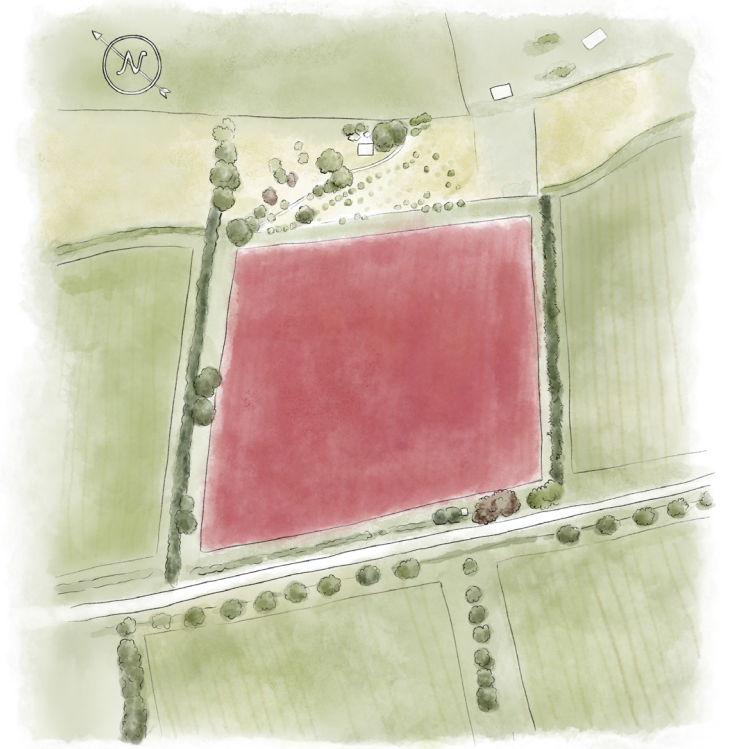
Native yeasts, 40% whole bunch  
Certified Organic + Unfined + Unfiltered  
13.5% alcohol pH 3.58 TA 5.2g/L

**ATA RANGI**



## Masters Pinot Noir

**ATA RANGI**



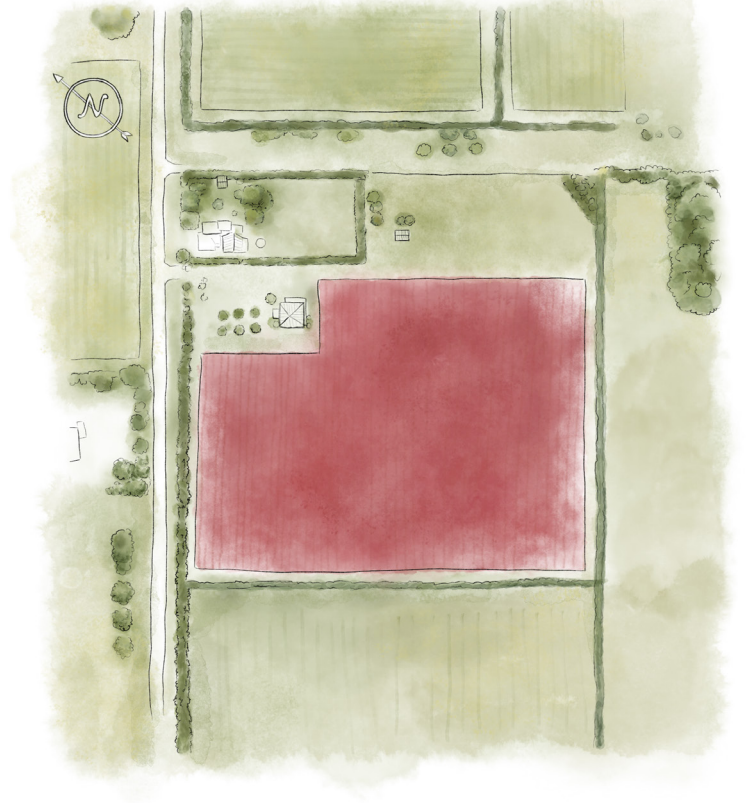
## Kotinga Pinot Noir

**ATA RANGI**



## Ata Rangi Pinot Noir

**ATA RANGI**



## McCrone Pinot Noir

**ATA RANGI**

