

ATA RANGI
· MARTINBOROUGH ·

Pinot Gris

2025

WINE OF NEW ZEALAND

Our Pinot Gris was originally influenced by the style of wines from Alsace, and has developed over the years into our own, uniquely Martinborough style.

The 2025 vintage offers an immediate plushness of fruit, with aromas of lychee, white peach and apricot on the nose. The palate is supple with a focus on texture, ending with juicy yellow fruits, fresh jasmine and a delicious unctuous finish.

From vines now over 26 years of age, the depth and complexity of flavour on the palate make it one of our favourite and versatile wine matching choices. Followed by notes of Turkish delight, ginger and talcum powder. The fresh vibrancy of the fruit aromas makes for a charming aperitif while the weight on the palate balances dishes with heady spice and/or challenging flavours. Fermented in neutral barrels for extra texture, this Pinot Gris will benefit from bottle age.

Harvest Date	14 March - 3 April	Wine Analysis	Alc 14.0% TA 6.0 pH 3.59 Residual Sugar 3.9g/l
Vineyard	Lismore, Walnut Ridge	Winemaking	Fruit hand-picked and whole bunch pressed. Juice taken to large format barrels with minimal settling.
Harvest Analysis	Brix 22.9 – 23.7 pH 3.24 – 3.4 TA 5.8 – 7.0		Spontaneous native yeast fermentation and then ageing on lees for 6 months. No malolactic fermentation. A small portion is fermented on skins for 3 weeks to give texture and weight.
Bottling Date	September 2025		
Cellaring Potential	Now to 2030		