

ATA RANGI

· MARTINBOROUGH ·



BLOCK

2024 SYRAH

WINE OF NEW ZEALAND

In the early 1980s, as the first vines were being planted, Clive was offered some Sangiovese cuttings by Enzo Bettio, who established Delmain Importers in Auckland. Along with some Nebbiolo, Clive planted these vines in the little block beside our Ata Rangi wine shop. It was thought that this protected site, together with piles of river stones to collect and retain the heat, would hopefully allow these classic Italian varieties to ripen. But after about 10 years of persistence, it was not to be. Syrah was top-grafted onto some of the vines, while others were removed to make way for some new Syrah and Pinot Noir plants. The site, in fact, turned out to be too warm for Pinot Noir, which ripened a good two weeks before our other plots, and eventually the whole block was turned over to Syrah. This block is very special to Clive and is still affectionately called the Italian Block.

2024 was a superb vintage. Low yields, combined with a long, wonderful growing season and a cool autumn, produced perfectly ripe fruit with precision and weight. This is the first release from this tiny block, and with such a great vintage, it felt only right to shine a light on this special parcel, which has been part of our Célèbre blend for 25 years. Deep ruby-red in colour, with lifted aromas of star anise, cinnamon quill, walnuts and black forest gâteau. The palate is supple and intense, with a generous dash of fine elegant tannins. There is a wonderful fluidity to the palate that is deeply satisfying. This Syrah has a long life ahead.

Harvested 3 April 2024

Wine Analysis Alc 13.5%
TA 6.0g/l pH 3.65

Vineyard
ARV Italian Block - Certified Organic

Winemaking

Harvest Brix 22.8
Cellaring Potential Now – 2040

Un-inoculated ferment, that starts slowly over a 10-day period. Peak ferment temp of 28°C, gently plunged. Up to 24 days until pressing. Malo-lactic fermentation in barrel. 11 months in French oak barriques (20% new), racked then a further 5 months in neutral oak.

Bottling Date 14 September 2025
Certified Organic – 560 bottles produced.