

ATA RANGI
· MARTINBOROUGH ·

Pinot Noir
MCCRONE VINEYARD
2014

Ata Rangi's McCrone Vineyard was originally established by our team for friends Don and Carole McCrone who also grow pinot noir for leading Oregon producer Ken Wright Cellars. By 2001, when this 6-acre vineyard was planted, we had 20 years of pinot experience and were able to choose clones and trellising styles that we considered consistently top performing. Unlike our own vineyard soil profiles, the McCrone site just around the corner in Regent St has a smattering of clay within the gravels. The cooling effect of this clay delivers a distinctively different aroma and flavour profile than that of the Ata Rangi Pinot Noir, even with vine age taken into account.

The 2014 is the fifth release from this single site. Bottled in August 2015 this wine has been allowed to slowly evolve prior to release two years on. A bolder style than our flagship Pinot Noir, the nose offers a depth of rich spicy notes with a hint of manuka flower. It opens on the palate with a big swell of flavor supported by fine, velvety tannins. The finish is juicy and complex, with an evolution of flavours into a more savoury, umami style.

Harvested	13 - 30 March	Wine Analysis	Alc 14.5% TA 5 g/l pH 3.62
Vineyards	Ata Rangi McCrone Vineyard Plantings in Abel, Clone 5 and Dijon Clones 115 and 777	Winemaking	4 to 6 days pre-fermentation maceration. With 30% whole bunch. Peak temp 32°C. Up to 21 days until pressing. Malolactic fermentation in barrel. 11 months in French oak barriques (20% new oak)
Harvest Brix	22.8 - 23.6	Cellaring Potential	now through to 2025
Bottling Date	August 2015		

