

ATA RANGI
· MARTINBOROUGH ·

Pinot Noir

2015

Only the oldest parcels of fruit are used in this, our premium Pinot Noir. The fabled Abel clone, allegedly smuggled from Burgundy in the mid-70s, makes up 40% of the blend. The result is a very complex, structured wine, beautifully perfumed in the classic Ata Rangi style.

Exotic spice of star anise and sandalwood layer with dark cherry and rose petal on the nose. As is a hallmark of our Pinot, a savoury herbal note reminiscent of oregano offsets more overt fruit characters. The palate is bright, fluid and focused. Fine tannins build through the mid palate carrying the wine to a long elegant finish.

Autumn of the 2015 season was stunning, with March bringing cool nights and fine bright days; a welcome respite from the winds of late January which had tested the mettle of the vineyard team applying the large overhead bird nets. The seeds of the Pinot were brown and nutty in mid-February, signaling that physiological ripeness was well ahead of sugar accumulation, a winemaker's enduring aspiration. The result is a fitting Pinot Noir to mark our 35th year on the land here in Martinborough.

Harvest Dates	14 March to 4 April	Wine Analysis	Alc 13.5%
			TA 5.7 g/l
			pH 3.52
Pinot Noir Clones	Abel, Clone 5, Dijon clones, 10/5.	Winemaking	
Harvest Analysis	Brix 22.5 – 24.0		35% whole bunch with the remainder destemmed. Tanks held cool for 5 to 6 days before fermentation by indigenous yeasts. Peak ferment temp 32°C, all ferments hand-plunged. Total tank time 20 - 26 days. After pressing, complete malolactic ferment in oak. 11 months total in French oak (35% new)
Bottling Date	August 2016		
Cellaring	10 to 20 years		

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WINE OF NEW ZEALAND

SERVING TEMPERATURE

It is important to serve Pinot Noir slightly cooler than a typical room temperature, 14-16°C, to best enjoy the unfolding layers of aroma and flavour as the wine gently warms in the glass.