

ATA RANGI

· MARTINBOROUGH ·

Ata Rangi

Ata Rangi Crimson Pinot Noir 2019

New Zealand > Wairarapa

Dry, Red, Still wine

100% Pinot Noir

20 years ago we named this special Pinot Noir “Crimson” in support of Project Crimson, the charitable trust working to replant and preserve native red-flowering pōhutukawa and rātā trees throughout New Zealand. Ata Rangi founder Clive Paton has planted more than 75,000 trees at the Ata Rangi family’s Bush Block. We continue to support conservation efforts across our region. Crimson Pinot Noir celebrates our commitment to remain in service to the land and to the ecosystem that sustains us. projectcrimson.org.nz

About us

In Te Reo Māori, Ata Rangi means “dawn sky” or “new beginning”. It is a name that honours our land and reflects the work we do here. Ata Rangi was founded by Clive Paton in 1980. The first vines were planted on a small, stony sheep paddock at the edge of the Martinborough Village. Clive’s sister Alison bought an adjoining block soon after and in 1986 Clive’s partner Phyll Pattie joined the family business. 40 years on, with Helen Masters crafting the wines aided by the vital stewardship of vineyard manager Braden Crosby. We continue to work diligently creating world class Pinot Noir.

Terroir

Vineyard – Crimson is our selection of parcels from younger Pinot Noir vines from our various vineyards on the Martinborough Terrace. In their youth, vines tend to be more fruit expressive, gaining more complexity around 15-20 years. Harvest – Fruit was hand-harvested with the majority destemmed and a small parcel whole bunch fermented. Indigenous yeast ferment took place in stainless steel tanks before the wine was racked off into French oak barrels and cellared for 10 months.

Vinification

This vintage has the intensity and structure that we love from Martinborough – complex notes of rose petal, blood orange, sandalwood, tamarind and toasted rice entice aromatically while the flavours of cranberry, cinnamon and bergamot tea align with the soft savoury notes of tobacco to taste. This structure makes for a beautifully food-friendly Pinot Noir.

Alc.: 13.50 %

Acidity: 5.40 g/l

pH: 3.73

