

ATA RANGI
 · MARTINBOROUGH ·
Crimson
 PINOT NOIR 2017

Crimson is our selection of fruit from younger parcels of vines from our various vineyards on the Martinborough Terrace. In their youth, vines tend to be more fruit expressive, gaining more complexity with time. Now, Crimson is developing more depth of flavour, with a mix of vines aged from 5 to 20 years.

The 2017 season was cooler than average, delivering wines of complexity and vibrant acid structure. An enticing nose of mulberry and bramble fruits complements a spice lift of tamarind paste and crushed sumac berry. The palate is long and textural with a thread of fine tannins.

The winemaking philosophy is the same as for our signature Pinot Noir: no enzymes or yeasts are added, providing a hands-off, traditional approach which we feel more truly expresses the site.



Harvest Dates	2 March - 27 April 2017	Wine Analysis Alc 13.0 % TA 5.4 g/l
Pinot Clones	Abel, Dijon clones, Clone 5, 10/5	Winemaking
Harvest Brix	Brix 21.5-23.0	Hand-picked fruit. 100% de-stemmed with as much whole berry as possible intact.
Cellaring	5 to 10 years	2 to 6 days pre-fermentation maceration. Indigenous yeast ferments, hand plunged throughout. 2-3 weeks' total tank time. Complete malo-lactic fermentation in barrel. Nine months in French oak (20% new).
Bottling Date	February 2018	

Why 'CRIMSON' ?

Ata Rangi founder Clive Paton is an avid conservationist, determined to help restore New Zealand's native forests to their former glory. His work led him to an association with **Project Crimson**, an established Charitable Conservation Trust focused on saving two spectacular red-flowering native trees - mountain-loving rata and the closely related, coastal pohutukawa, also known and loved as New Zealand's own "Christmas tree". Ata Rangi has now sponsored **Project Crimson** for over a decade. Sales of Crimson Pinot Noir help to spread the word of their work and Ata Rangi also donates cash for community planting projects.