



# Ata Rangi

Ata Rangi McCrone Vineyard Pinot Noir is a beautifully aromatic wine, offering a vibrant mix of floral and spicy elements. Its elegance and bright red fruit flavors showcase the distinctive character of this special Martinborough vineyard.



## McCrone Vineyard Pinot Noir 2018

Martinborough, New Zealand

### Region and Vineyards

The **McCrone Vineyard** was planted in 2001, using a mix of **Abel** (or "Gumboot") clone, **Dijon selections (115 and 777)**, and **Clone 5**, all of which are integral to the Ata Rangi estate. While the vineyard is close to Ata Rangi's main block, the soils are remarkably different. The McCrone Vineyard benefits from a unique **seam of clay**, which cools the soil and the vine roots. This clay layer fans out over the **alluvial gravels** typical of the **Martinborough Terrace**, creating a distinctly different aroma and flavor profile compared to other Ata Rangi Pinot Noirs.

The cooling effect of the clay soils enhances the freshness and aromatic complexity of the wine, resulting in a more restrained and elegant expression. This terroir-driven distinction makes the McCrone Vineyard Pinot Noir stand out, even as the vines continue to age and mature.

### Winemaking

This vintage was marked by careful winemaking to preserve the purity of the fruit. The grapes were harvested with sugar levels ranging from **22.6 to 23.9 Brix**. After a **4 to 6-day pre-fermentation maceration**, **40% of the grapes were fermented with whole bunches**, contributing to the wine's structure and complexity.

The fermentation process reached a peak temperature of **31°C**, and the wine spent **up to 21 days** on skins before being pressed. The malolactic fermentation occurred in **French oak barriques** (with **25% new oak**) for **11 months**, enhancing the wine's mouthfeel and adding subtle oak influence without overpowering the fruit.

### Tasting Notes

- **Color:** Bright and transparent ruby red.
- **Aroma:** The bouquet opens with a lovely aromatic intensity of **violets** and **red cherries**, followed by intriguing spice elements of **fennel seed** and **rosemary**.
- **Palate:** On the palate, the wine is vibrant and energetic, with a core of **red fruit flavors** filling the mid-palate. The finish is long, uplifting, and finely structured, embodying the elegance of the 2018 vintage.

Alcohol :14,50 %

Composition: 100% Pinot Noir



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## Did you know?

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The **McCrone Vineyard** is located just around the corner from Ata Rangi's home block, but its distinct soil profile, dominated by a seam of cooling clay, creates a Pinot Noir with a unique and refined character. This vineyard showcases how even small differences in terroir can have a profound impact on the style and personality of a wine .

## Wine Pairing Ideas

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- **Roast lamb with rosemary:** The wine's savory notes of fennel and rosemary complement the flavors of herb-crusted lamb.
- **Duck confit:** The bright red fruit and fine structure balance the richness of duck, providing a refreshing contrast.
- **Wild mushroom risotto:** The earthy depth of mushrooms pairs well with the wine's elegant, layered profile.
- **Grilled salmon with fennel:** The subtle anise-like spice of fennel in the dish resonates with the wine's herbal notes, while the acidity cuts through the richness of the salmon.



### Robert Parker (RP) : 92 Points (2017)

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*The 2017 McCrone Vineyard Pinot Noir starts off a bit stemmy and leafy, then adds cherry flavors to the mix on the medium-bodied palate. Crisp, silky, long and savory, it should easily age for a decade or more. It's yet another in a long succession of fine Pinot Noirs turned out by this exemplary producer.*

