

ATA RANGI
· MARTINBOROUGH ·

Pinot Gris

2024

WINE OF NEW ZEALAND

Our Pinot Gris was originally influenced by the style of wines from Alsace, and has developed over the years into our own, uniquely Martinborough style.

Fragrant aromas of fresh pear, lychee and citrus meld with perfumed notes of rose, jasmine and citronella on the nose. The palate greets with spicy notes of nutmeg and ground ginger. A textured and salivating wine, with a fine balance of phenolic texture and fresh acidity. Notes of wet stone and a gentle herbal balm come through on the finish giving a long, cool seam on the finish. A wonderfully complex wine from a truly great vintage, this wine captures the purity and complexity of a great harvest. This wine will only benefit further from time in the cellar.

Harvest Date	11 March - 5 April	Wine Analysis	Alc 14.0% TA 6.0 pH 3.32 Residual Sugar 1.8 g/l
Vineyard	Lismore, Walnut Ridge	Winemaking	Fruit hand-picked and whole bunch pressed. Juice taken to large format barrels with minimal settling.
Harvest Analysis	Brix 22.5 – 24.2 pH 3.20 -3.3 TA 6.8 -7.8		Spontaneous native yeast fermentation and then ageing on lees for 6 months. No malolactic fermentation.
Bottling Date	September 2024		
Cellaring Potential	Now to 2035		