



CRIMSON

PINOT NOIR • 2023 • MARTINBOROUGH

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

HARVEST DATA

Vineyard – 2023 was a very different year from the norm in Martinborough. Cooler, wetter conditions prevailed. This vintage is a blend of all our parcels, new plantings through to our 43-year-old vines. Careful handling of a tricky vintage has resulted in a very elegant, complete wine with a mix of youthful fruit expression and more complex savoury notes from older vines.

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 for 12 months.

TASTING NOTE

The nose is a blend of perfumed notes of rose petal, grilled raspberry and wild strawberry. Savoury aromas of star anise and meat marrow combine with fresh thyme and rosemary. The palate is wonderfully delicate and complete. A lighter structured wine with deliciously subtle and gentle tannins that flow and sustain. Flavours of pomegranate glaze and cranberry linger on the finish. Drink now to 2029

WINE MAKING	WHOLE BUNCH	DESTEMMED	FERMENTATION VESSEL	FERMENTATION	BARREL TYPE	MATURATION	BOTTLED
	20%	80%	Open top stainless-steel tanks	Indigenous yeast	French oak barriques	12 months	Mar-24
WINE ANALYSIS	ALCOHOL	RESIDUAL SUGAR	PH	ACIDITY	TOTAL SULPHUR	CELLARING	
	13.0 %	Nil	3.63	5.7 g/L	60 mg/L	2 — 5 years	