



# CRIMSON

## PINOT NOIR · 2021 · 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](http://projectcrimson.org.nz)

### HARVEST DATA

Vineyard – Crimson is a selection of parcels from mainly younger Pinot Noir vines from our various vineyards on the Martinborough Terrace. The vines range in age from 5-25 years, giving 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, then a final 6 months as a blend in tank prior to bottling in October 2022.

### TASTING NOTE

2021 was a very small yielding vintage resulting in wines with intensity and concentration. The small compact bunches gave a wonderful blend of bright fruit aromas and more dark seductive notes of dark cherry, thyme and mulberry. The palate opens to more savoury notes of soy, tahini and burnt orange, which gives a depth of flavour. Combined with fresh acidity that gives energy and fine tannins that drive a sustaining finish. Only small quantities made, our Crimson 2021 shows the structure and drive of a small vintage in Martinborough.

WINE MAKING	WHOLE BUNCH	DESTEMMED	FERMENTATION VESSEL	FERMENTATION	BARREL TYPE	MATURATION	BOTTLED
	10%	90%	Open top stainless-steel tanks	Indigenous yeast	French Oak barriques	11 Months 6 Months as blend	Oct-22
WINE ANALYSIS	ALCOHOL	RESIDUAL SUGAR	PH	ACIDITY	TOTAL SULPHUR	CELLARING	
	13.5 %	Nil	3.68	5.0 g/L	50 mg/L	5 - 10 years	