ATA RANGI

MARTINBOROUGH

# KOTINGA Pinot Noir

2021

WINE OF NEW ZEALAND

Early season frosts and cool weather during the flowering period resulted in low bunch numbers that were open and small berried. As a result, 2021 is a small yielding year in terms of quantity but concentrated and seamless in terms of weight and tannin. Weather conditions for the rest of season were kind and enabled us to harvest clean, impeccable fruit with ripe seeds and bright acid.

This is the 2nd release of our Kotinga Pinot Noir. Made up entirely from the Dijon clones of 115, 667 and 777, this wine is high energy. Bright fruit aromas of cherry, red currant, and plum stone, set the scene on the nose. The palate opens with a flourish of supple tannins uplifted with fluid acidity. Flavours of grapefruit and juniper spread through to the end of the palate.

Aged in a 2280 litre foudre (very large oak barrel) instead of the traditional 228 litre barrique, to highlight and retain the bright crunchy qualities of Dijon clones grown on gravels. This is a delightful wine and unique expression of Martinborough that is playful now and will also reward cellaring.

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| **Harvest Date** | 13,15 and 16th March | **Wine Analysis** | Alc 13.5 %<br>pH 3.68<br>TA 5.0g/l |
| **Clones** | Dijon 115, 667 & 777 | **Winemaking** | 40% whole bunch with the remainder destemmed, fermentation by indigenous yeasts. Total tank time 15- 23 days. After pressing, complete malolactic ferment in oak.<br>Aged in 2280 litre French oak foudre for 11 months. |
| **Harvest Analysis** | Brix 22.5-24.4 | | |
| **Farming** | Certified Organic | | |

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