

ATA RANGI  
· MARTINBOROUGH ·

*Célèbre*

2014

Célèbre has always had its own distinctive style as a bright, high-energy red with real concentration and a rich, mouth-filling texture. As a young wine, the 2014 is showing abundant aromatics with ripe blueberry, boysenberry and redcurrant notes meeting more exotic notes of star-anise. Long, fine, savoury tannins across the palate and the bracken-like earthiness from the Cabernet portions builds complexity, while Syrah brings spice and fresh, balanced acidity to the finish.

Bud burst was unusually early in 2014, and a settled spring resulted in a more solid fruit-set than we'd seen for a number of years. Summer saw no extremes of heat thankfully, with timely rain in January when things were just starting to dry out – all in all, a benevolent season for the vines. Rain arrived in the last week of April, but thanks to the early bud burst we had been able to pick earlier than usual whilst still achieving the same desired hang time and full flavour ripeness.

**Harvested** 8 -19 April 2014

**Wine Analysis** Alc 13 %, TA 5.7  
pH 3.49

**Vineyards**

Ata Rangi Home Block : *Merlot, Syrah and Cab*  
Craighall and Di Mattina Blocks: *Merlot*  
Champ Ali, Boundary Rd, Kahu: *Syrah*  
All vineyards are on the Martinborough  
Terrace, close to the Ata Rangi winery.

**Winemaking**

*4 to 6 days pre-fermentation maceration.*  
*Un-inoculated ferments with peak temps*  
*up to 33°C. Up to 25 days until pressing.*  
*Uninoculated malolactic fermentation in*  
*barrel in spring. 17 months in French oak*  
*barriques. (20% new oak)*

**Blend** 55% Merlot, 35% Syrah,  
5% Cab Sauv, 5% Cab Franc

**Bottling Date** January 2016

**Harvest Brix** 21 -23.5

**Cellaring Potential** Now – 2035

