

ATA RANGI  
· MARTINBOROUGH ·

*Célèbre*

2005

Ever since the very first vintage in 1986, Célèbre has had character. It's a distinctive 'house blend' with aromas and flavours that no other producer has ever really replicated, and it enjoys an extraordinarily loyal following by those in the know. Célèbre has evolved over the years from a somewhat austere, Cabernet dominant wine to the more fragrant, supple and luscious wine it is today. We're now sourcing fruit from both Martinborough and Hawke's Bay, taking the best of what each region has to offer in any particular season. We believe this way that we can better achieve consistency of style and quality, producing a premium wine that we're proud to call Célèbre.

Yields were low in both regions in 2005, a result of the very cold flowering season, and a factor in the excellent weight and concentration. The blend is 35% cabernet franc and cabernet sauvignon, 35% syrah, 30% merlot. This percentage varies a little from year to year, depending both on yields and on the respective region's weather and ripening profiles in any given season.

On the nose are fragrant, Christmas spices – cloves, cinnamon and cardamom - enhanced further by the plummy richness of Merlot and Syrah's sweet, freshly-cracked black pepper characters. You'll also find a suggestion of sweet tobacco, the rich aroma of olive and pine-nut tapenade, and the toasty aromas of the French oak barriques in which the wine was aged for well over a year. The palate is supple, vibrant and youthful, with a finely extracted backbone from the Cabernets providing length on the palate.

<b>Harvest Dates</b>	<i>Late April, early May 05</i>	<b>Wine Analysis</b>	<i>Alc 13 % TA 5.8 pH 3.5</i>
<b>Vineyards</b>	<i>Ata Rangi home block (Cabernet) Di Mattina block (Merlot &amp; Malbec) Craighall (Merlot) Champ Ali (Syrah) Hawkes Bay (Cab Franc, Syrah &amp; Merlot)</i>	<b>Winemaking</b>	<i>4 to 6 days pre-fermentation maceration. Aeration by splash racking during ferment. Peak Temp 33°C. Up to 21 days till pressing. Complete Malolactic in barrel. 17 months in French oak barriques (of which 25% new)</i>
<b>Blend</b>	<i>35% Cabernets 35% Syrah 30% Merlot</i>	<b>Bottling Date</b>	<i>October 2006</i>
		<b>Cellaring Potential</b>	<i>Now – 2012</i>
<b>Harvest</b>	<i>Brix 22 – 24</i>		