VINO FINO
Explore a World of Wine

ATA RANGI CRIMSON PINOT NOIR 2025



$37.99

One of the Best Value Pinots in NZ
From an Exceptional Vintage

Product Code:	4565
Country:	New Zealand
Region:	Wairarapa Wine Country
Sub Region:	Martinborough
Style:	Red
Variety:	Pinot Noir
Producer:	Ata Rangi

Closure:	Screw Cap
Unit:	Each
Volume:	750ml
Alcohol:	13.5%
Grape:	100% Pinot Noir

New Zealand Wide Delivery

Free Shipping for Christchurch orders $150.00 and over

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TASTING NOTES

A joyous Pinot Noir that is all about drinkability. Bright, juicy and savoury, with crunchy acidity keeping everything fresh and lively. Cranberry, red cherry, orange peel and gentle spice flow across the palate with a lovely savoury edge. A wonderfully easy wine to like, with that irresistible “glou glou” quality. Rated 94 by Cameron Douglas MS.

Winery notes (2025 Vintage)
"23 years ago we named this special Pinot Noir “Crimson” in support of Project Crimson, the charitable trust working to replace and preserve native red-flowering pōhutukawa and rātā trees throughout New Zealand.

Fresh and perfumed, this is a delightful Pinot Noir that has floral notes of rose, bergamot tea, ginger with more savoury salivating notes of roast lamb with a hint of mint. The palate is finely textured, with supple tannins and a seam of pure fruit. Our French harvest interns described this wine as ‘glou-glou’ a term they use for a wine that is delicious and before you know it the bottle is finished. Enjoy!"

Rated Excellent & 94/100 Cameron Douglas MS, May 2026 (2025 Vintage)

"A bright and polished core of ruby leading to a soft pink rim and a bouquet of ripe and urgent scents of strawberry and cherry, red plum and rosehip, dried raspberry and layers of wood spices. A dry wine touches the palate first then a rush of red berries and dried herb ideas, fruit flavours mirror the bouquet framed by an abundance of fruit then wood tannins and backbone of acidity. Delicious, salivating, dry and lengthy. A great for drinking early or cellar for a time. Best from mid 2027 through 2034+."

Reviews for the 2024 vintage below...

94/100 Gary Walsh, The Wine Front, August 2025 (2024 Vintage)
"**Well, it's a terrific release of this wine.** It has perfume, spice, a slight wet earthy bass, raspberry and cherry. It's medium-bodied, has some juiciness and dark red fruits, a slight liquorice root thing, crisp 'mineral' acidity, a tight graphite and slate feel to tannin, with a bright finish offering some blood orange and spice. **Gee, this has some energy and it drinks a charm.**"

94/100 & Top 100 New Zealand Wines of 2025, JamesSuckling.com (2024 Vintage)
"Perfumed and pretty, showing the quality of the beautiful 2024 vintage. Aromas of sliced oranges and strawberries. Some crushed stones. Medium body, firm tannins and crunchy fruity at the end. Linear and bright."

5 Stars & 94/100 Sam Kim, Wine Orbit, July 2025 (2024 Vintage)
"Elegantly perfumed and inviting, the bouquet shows sweet cherry, plum, floral, fennel, and toasted almond notes. The palate displays excellent weight and silky flow, complemented by fleshy texture and beautifully infused tannins, making it harmonious and balanced with a lengthy, velvety finish. At its best: now to 2032."

92/100 Stephen Wong MW, The Real Review, October 2025 (2024 Vintage)
"**This 2024 Crimson is a spectacular wine**, arguably the finest of this cuvée which I have ever tasted and well worth seeking out as a relatively affordable entry to the stellar Ata Rangi pinot world.

Vivid crimson. This is bright and primary with elderberry and purple plum flavours which burst across the palate before peppery spice, earth and floral notes emerge on the perfumed back palate to join the blackcurrant pastille which goes right to the finish. A concentrated mid-weight pinot noir firmly in the purple fruit spectrum. It may not possess immense depth or power but there is an irresistible fruit character which is very appealing right now. Those who have the patience to cellar it will be rewarded in the mid-term with more earthy, spicy complexity as it unfolds."

CONTACT VINO FINO

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OPEN HOURS

10am to 6pm - Monday to Friday
10am to 5pm - Saturday
Closed Public Holidays

VISIT VINO FINO

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