

ATA RANGI McCRONE PINOT NOIR 2024

Award badge

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\$124

"A spectacular pinot noir" 98/100 James Suckling

Product image

Product Code:	4637	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Wairarapa Wine Country	Volume:	750ml
Sub Region:	Martinborough	Alcohol:	13.5%
Style:	Red	Grape:	100% Pinot Noir
Variety:	Pinot Noir		
Producer:	Ata Rangi		

New Zealand Wide Delivery

Free Shipping for Christchurch orders \$150.00 and over

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TASTING NOTES

A powerful and seriously impressive Pinot Noir. Darker fruited and more muscular than the other single vineyard wines, with ripe generosity, ferrous complexity and beautifully structured tannins. Oak spice, savoury notes and layers of dark cherry unfold across a long, delicious palate. A bold yet balanced expression of this unique site, with the concentration and depth to reward patience. So good!

Winery notes (2024 Vintage)
"McCrone is our original single vineyard site. Though only a stone's throw from our home block, this site has more clay mixed through the gravels giving a unique site distinction.

The nose shows dark fruits, red liquorice and crushed rock. Flavours on the palate combine red cranberry, dried herbs wrapped in sweeter plum notes. The tannins here are powerful but supple, and lively acid runs the length of the palate. More ferrous and dark fruited, the clay here shows in a more muscular powerful wine. Brooding and perfumed."

98/100 JamesSuckling.com (2024 Vintage)
"A spectacular pinot noir that strikes the right balance between pure, comforting fruit and mineral tension. On the nose, forest

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berries, sour cherries, wild herbs and some crushed stones dominate. Medium-bodied and full of verve, offering fine-grained tannins and a velvety texture, with a succulent canter palate and a long, long finish. "

Rated Outstanding & 96+/100 Cameron Douglas MS, July 2026 (2024 Vintage)

"A fascinating wine, ripe and varietal with a bouquet that speaks to site first with scents of wild red flowers and dried herbs, dark berries then a seam of wood spice and soil-smoke of stone with an ashen quality. As the wine begins to open out in glass the depth and concentration this site delivers comes into focus with a purity of fruit, dark cherry and wild red berries. On the palate a young, taut and dry wine with an urgency and power from the tannins and acidity, dark berries, dried herb and wood smoke. Lengthy and persistent, a wine that will further settle and develop over the next few years with be drinking from 2033 through 2040+."

5 Stars & 96/100 Stephen Wong MW, The Real Review (2024 Vintage)

"This is a ripe and concentrated pinot which opens with generous aromas of grated coconut, strawberry shortbread, wild blackberry, cinnamon and ginger snaps. The full-bodied palate is both mouth-filling and complex with the dark cherry, berry fruit held in place by long, grainy tannins, ripe, tangy acidity and smoky, almost savoury nuances. A seriously structured, muscular wine which will evolve slowly, it can be approached after another year or two in bottle."

95/100 Gary Walsh, The Wine Front, August 2026 (2024 Vintage)

"This is deluxe. Ripe cherry, rosy perfume, ginger biscuits, green cardamom, fresh blackberry, liquorice and stony things. It's a bit nutty, hazelnutty even, a brooding sort of ferrous character, a smattering of green herb, a sappy and sweet raspberry freshness to the wine, with a sooty tannin finish of excellent length. On the Monopoly board, maybe Regent Street, though I feel it's kind of Park Lane in quality. Something to savour and boast about. Juicy. Compelling. Complete. Time will be very kind to it."

94/100 Mike Bennie, James Halliday's Wine Companion (2024 Vintage)

"A deeply flavoured and scented wine. Ripe, blackcurrants, black cherry, some sour plum notes, licorice, star anise, thyme, sage leaf and a little cardamom spice. Full in the palate, sleek with slinky tannins and trails long on ripe fruit and sweet spices. A serious, bolder pinot noir, with balance."

CONTACT VINO FINO

Phone: 03 365 5134
<https://vinofino.co.nz>

OPEN HOURS

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

VISIT VINO FINO

188 Durham St South,
Christchurch