



ESCARPMENT

MARTINBOROUGH

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ESCARPMENT CHARDONNAY 2020

Alcohol by volume:	13.5%
Total acid:	5.6g/L
pH:	3.39
Residual sugar:	<1g/L
Total dry extract:	23.1 g/L
Closure:	Stelvin Screw Cap

100% Martinborough fruit grown from what can be considered an ideal season. It is an accurate reflection of the district's unique terroir.

The summer allowed a normal crop load to ripen slowly, producing powerful opulent fruit flavours and a flinty mineral backbone which combine beautifully with barrel fermentation, to create Burgundian inspired Chardonnay.

Aged in 20% new oak for 11 months a delightful soft texture has developed resulting in a long commanding finish.

Partial malolactic fermentation and lees stirring has enhanced the texture, complexity and mouth feel allowing it to match most entrée dishes and seafood.

An accessible wine which can be enjoyed in its youth or allowed to age gracefully.

