



ESCARPMENT

MARTINBOROUGH

ESCARPMENT KIWA 2021 MARTINBOROUGH PINOT NOIR SINGLE VINEYARD



FRUIT FROM AN ESTABLISHED VINEYARD, GROWN ON THE FAMOUS ALLUVIAL TERRACE - A QUINTESSENTIALLY MARTINBOROUGH PINOT NOIR, WITH CLASSIC SAVOURY CHARACTERS, LIFTED SPICE AND SUPPLE TANNIN.

WINEMAKERS NOTES

The Kiwa vineyard, in the township of Martinborough is one of the mature plots planted in the district. A combination of deep alluvial gravels for which the Martinborough Terraces are renowned. A combination of Clones UCD 5 and 6 rewards us with a complex and spicy wine.

The fruit was destemmed to an open top fermenter with the inclusion of some whole bunch. It was fermented using indigenous yeast and hand plunged just once a day for soft extraction, with a total vat time of 25 days. After pressing it was matured in 35% new French oak barriques for 20 months. Bottled without fining or filtration, promoting textured mouth feel and balanced fruit complexities.

TASTING

The Kiwa vineyard tends to exhibit complex savoury notes, of bay laurel, green tea and Chinese five spice. These are underpinned by an array of red fruits such as raspberry, sour red cherry and red currant, that sit amidst lifted and floral perfumed notes. The savoury complexity continues through the palate, with a wine that offers both grace and presence. It is bright and expressive with incredible buoyancy, thanks to the taut focus and firm tannins. This helps to tighten the structure giving one confidence to cellar for at least 10 years. Serve at 16°C and match with any game food.

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| Alcohol: | 13.6% |
| Total Acid: | 5.0g/L |
| pH: | 3.70 |
| Residual Sugar: | <1g/L |
| Total Dry Extract: | 28.3g/L |
| Closure: | Stelvin Screw Cap |