



ESCARPMENT

MARTINBOROUGH

ESCARPMENT TE REHUA 2021 MARTINBOROUGH PINOT NOIR SINGLE VINEYARD



A UNIQUE SINGLE VINEYARD, THAT BRINGS A RICHER FRUIT PROFILE AND MORE ROBUST STYLED PINOT NOIR WHILST HIGHLIGHTING THE DENSE TANNIN STRUCTURE FROM MARTINBOROUGH.

WINEMAKERS NOTES

This wine was grown on the Barton Vineyard, Huangarua Road, Martinborough from vines planted in the 1990's. A combination of deep alluvial gravels from the Martinborough Terraces and an assemblage of many clones to produce a classic example of New Zealand Pinot Noir. Hand harvested fruit was open top fermented using indigenous yeasts in a traditional wooden cuvee. It was hand plunged once a day, with a total vat time of 22 days. After pressing it was matured in 37% new French oak barriques for 20 months. Bottled without fining or filtration, promoting soft mouth feel and texture.

TASTING

A unique block on Martinborough's free-draining alluvial gravels closer to the township. Grown on a warm site, that leads to ripe tannin whilst keeping alcohols balanced. This block tends to reward a darker fruit profile, notes of black cherry, plum and spice along with more classical notes of forest floor and licorice. The hallmark of this block is the dense structure and firm tannins that sit upfront on the palate balancing a core of dense black fruits. The inclusion of stems helps to give the wine an aromatic lift and focus. It will continue to develop for up to 15 years and compliment roast meats, game and charcuterie. Serve at 16°C.

Alcohol:	13.7%
Total Acid:	5.0g/L
pH:	3.64
Residual Sugar:	<1g/L
Total Dry Extract:	27.9g/L
Closure:	Stelvin Screw Cap