



ESCARPMENT

MARTINBOROUGH

Larry McKenna

ESCARPMENT PINOT GRIS 2016

pH	3.27
TA	6.6
Alcohol	14.1%
Total dry extract	19.8
R.S	< 1g/L

Grown on the alluvial gravel soils of the Martinborough Terrace during a perfect growing season for the district. A warm dry summer allowed fruit to ripen wonderfully producing opulent fruit flavours combining beautifully with barrel fermentation to create Burgundian inspired Pinot Gris.

Flavours are reminiscent of ripe pears and white stone fruit with delightful soft texture ensuring a long commanding finish. A dry style has enhanced the fruit flavours Pinot Gris is renowned for.

Part of our ongoing innovation with this variety is to explore skin contact. The fruit was crushed then soaked overnight before ferment giving a slightly deeper colour but increased fruit flavour and texture in the final wine. Partial malolactic fermentation and lees stirring has also improved the texture and mouth feel allowing it to match most entrée dishes.

A great alternative to Chardonnay it has been inspired by the classical French approach to the variety. It is an accurate reflection of Martinborough's unique terroir. Cellar for up to five years or more, successfully.

www.escarpment.co.nz



VENTURE TO THE EDGE WITH ESCARPMENT



ESCARPMENT
MARTINBOROUGH



ESCARPMENT PINOT GRIS 2016

pH	3.27
TA	6.6
Alcohol	14.1%
Total dry extract	19.8
R.S	< 1g/L

Grown on the alluvial gravel soils of the Martinborough Terrace during a perfect growing season for the district. A warm dry summer allowed fruit to ripen wonderfully producing opulent fruit flavours combining beautifully with barrel fermentation to create Burgundian inspired Pinot Gris.

Flavours are reminiscent of ripe pears and white stone fruit with delightful soft texture ensuring a long commanding finish. A dry style has enhanced the fruit flavours Pinot Gris is renowned for.

Part of our ongoing innovation with this variety is to explore skin contact. The fruit was crushed then soaked overnight before ferment giving a slightly deeper colour but increased fruit flavour and texture in the final wine. Partial malolactic fermentation and lees stirring has also improved the texture and mouth feel allowing it to match most entrée dishes.

A great alternative to Chardonnay it has been inspired by the classical French approach to the variety. It is an accurate reflection of Martinborough's unique terroir. Cellar for up to five years or more, successfully.

Larry McKenna

VENTURE TO THE EDGE WITH ESCARPMENT



ESCARPMENT
MARTINBOROUGH



ESCARPMENT PINOT GRIS 2016

pH	3.27
TA	6.6
Alcohol	14.1%
Total dry extract	19.8
R.S	< 1g/L

Grown on the alluvial gravel soils of the Martinborough Terrace during a perfect growing season for the district. A warm dry summer allowed fruit to ripen wonderfully producing opulent fruit flavours combining beautifully with barrel fermentation to create Burgundian inspired Pinot Gris.

Flavours are reminiscent of ripe pears and white stone fruit with delightful soft texture ensuring a long commanding finish. A dry style has enhanced the fruit flavours Pinot Gris is renowned for.

Part of our ongoing innovation with this variety is to explore skin contact. The fruit was crushed then soaked overnight before ferment giving a slightly deeper colour but increased fruit flavour and texture in the final wine. Partial malolactic fermentation and lees stirring has also improved the texture and mouth feel allowing it to match most entrée dishes.

A great alternative to Chardonnay it has been inspired by the classical French approach to the variety. It is an accurate reflection of Martinborough's unique terroir. Cellar for up to five years or more, successfully.

Larry McKenna

VENTURE TO THE EDGE WITH ESCARPMENT