



ESCARPMENT

MARTINBOROUGH

Larry McKenna

ESCARPMENT CHARDONNAY 2018

Alcohol by volume:	12.6%
Total acid:	4.9g/l
pH:	3.22
Residual sugar:	<1.0g/l
Total dry extract:	18.3g/l
Closure:	Stelvin screw cap

100% grown from Escarpment's Te Muna Road site in what can be considered a perfect, mild season.

The summer allowed a normal crop load to ripen slowly, producing powerful opulent flavours and a flinty mineral backbone which combine beautifully with barrel fermentation to create Burgundian inspired Chardonnay. Flavours are reminiscent of white stone fruit with delightful soft texture ensuring 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.

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



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