



ESCARPMENT

MARTINBOROUGH

Larry Melkenna

INSIGHT SERIES

KIWA BY ESCARPMENT 2017

SINGLE VINEYARD MARTINBOROUGH PINOT NOIR

Alcohol	13.2%
Total Dry extract	28.0 g/L
pH	3.67
Total Acid	5.2 g/L
Residual sugar	<1.0g/L
Closure	Stelvin screw cap

This wine was grown on the Cleland Vineyard Cambridge Road, Martinborough from 30 year old vines.

A combination of deep alluvial gravels which the Martinborough Terraces are renowned for and a blend of Clones UCD 5 and 6 always rewards us with savoury, complex, spicy wine.

It was open top fermented using indigenous yeasts in traditional wooden cuvees, hand plunged every 12 hours, with a total vat time of 21 days. After pressing it was matured in 40% new French oak barriques for 18 months. It was fined to protect the flavours and aid brightness in the glass. Bottled without filtration, promoting soft mouth feel and texture.

This is an outstanding example of classic Pinot Noir. It will continue to develop for up to 10 years and will always be a wonderful counterpart to any game food.

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