



# ESCARPMENT

MARTINBOROUGH

*Larry McKenna*

## INSIGHT SERIES

### KUPE BY ESCARPMENT 2019

#### SINGLE VINEYARD MARTINBOROUGH PINOT NOIR

Alcohol	13.5%
Total Acid	5.3 g/L
pH	3.59
Residual sugar	<1g/l
Total Dry extract	30.8 g/L
Closure:	Stelvin screw cap

This is the fifteenth release from The Escarpment Vineyard's close planted vineyard on Te Muna Road, Martinborough. The vines which have grown this wine have been our pride and joy since being planted in 1999. The spacing of 1.5m \* 1m (6,600 vines/ha) is approaching the planting densities used in Burgundy, from where the inspiration for this wine originates.

A smaller crop than normal was handled with great care during ferment to gain better balance and elegance.

Fermented in wooden French cuvees, hand plunged and aged in 50% new French oak barriques for 18 months. It has created a wine with ripe flavours and soft tannins. It was bottled without fining or filtration, promoting soft mouth feel and balance.

The wine was given every priority during its elevation and now shows all the hallmarks of a grand young wine on release in 2021. It is at the vanguard of Pinot noir style in the New World and should age gracefully for up to 10 years. The wine is a true reflection of both Martinborough's unique terroir and the skills and experience of winemakers Larry McKenna and Tim Bourne.

