



# ESCARPMENT

MARTINBOROUGH

*Larry Melkenna*

## INSIGHT SERIES

### TE REHUA BY ESCARPMENT 2017 SINGLE VINEYARD MARTINBOROUGH PINOT NOIR

|                   |                   |
|-------------------|-------------------|
| Alcohol           | 13.3%             |
| Total Dry extract | 27.4 g/L          |
| pH                | 3.59              |
| Total Acid        | 5.1 g/L           |
| Residual sugar    | <1.0g/L           |
| Closure:          | Stelvin screw cap |

This wine was grown on the Barton Vineyard, Huangarua Road, Martinborough from vines 25 years old.

A combination of deep alluvial gravels which the Martinborough Terraces are renowned for and a blend of many clones grown in a very sheltered spot always rewards us with a classic example of New World Pinot Noir.

Hand harvested fruit was open top fermented using indigenous yeasts in traditional wooden cuvees, hand plunged every 12 hours, with a total vat time of 22 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.

It has a unique site derived complexity and texture combined with black cherry/plum fruit flavours. It will continue to develop for up to 10 years and will always be a wonderful counterpart to any game food.

[www.escarpment.co.nz](http://www.escarpment.co.nz)



VENTURE TO THE EDGE WITH ESCARPMENT