



ESCARPMENT

MARTINBOROUGH

Larry McKenna

PINOT BLANC 2015

Alcohol	13.8%
TA	5.7g/l
pH	3.33
Residual sugar	0.57g/l
Total dry extract	21.1g/l
Closure:	Screw Cap

The Kaiserstuhl district of Germany prizes Pinot Blanc for its spicy subtle fruit flavours and its ability to truly reflect its terroir. Escarpment Vineyard is excited to be able to release the sixth Single Vineyard Pinot Blanc from its Te Muna Road Vineyard.

We believe our site ideally suits Pinot Noir so a classic Pinot Blanc should result. A barrel fermented dry style (<2g/l sugar) was aged for 11 months prior to bottling. The wine was partially fermented on skins for 10 days prior to going to barrel adding mouthfeel and texture. It will certainly create some interesting wine/food pairings. Enjoy while young but this wine will age gracefully for at least 5 years.

The new label is designed to fit in with the Nina Rosé image reflecting a modern up to date approach, to this classic wine style

www.escarpment.co.nz



VENTURE TO THE EDGE WITH ESCARPMENT



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