



ESCARPMENT

MARTINBOROUGH

Larry Melkenna

INSIGHT SERIES

KIWA BY ESCARPMENT 2015 SINGLE VINEYARD MARTINBOROUGH PINOT NOIR

Alcohol: 13.4%

Acid: 5.2g/l

pH: 3.60

Sugar: <1g/l

Total dry extract: 27.7g/l

Closure: Screw cap

This wine was grown on the Cleland Vineyard Cambridge Street, Martinborough from 28 year old vines. A combination of deep alluvial gravels which the Martinborough Terraces are renowned for and a blend of Clones UCD 5, 6 and 13 always rewards us with savoury, complex, spicy wine.

It was open topped 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 bottled using a minimum of egg white to protect the flavours and aid brightness in the glass; without filtering, 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.

www.escarpment.co.nz



VENTURE TO THE EDGE WITH ESCARPMENT



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