



ESCARPMENT

MARTINBOROUGH

Larry McKenna

ESCARPMENT PINOT GRIS 2017

Alcohol by volume:	12%
Total acid:	5.4g/L
pH:	3.31
Residual sugar:	2.0g/L
Total dry extract:	22.3g/L
Closure:	Stelvin screw cap

Escarpment's Artisan range is a commitment to the future expansion of our key varieties. Exploring boundaries has always been part of our philosophy and is exhibited in our winemaking approach.

Grown on the alluvial gravel soils of the Martinborough Terrace during a cooler growing season for the district.

A dry summer allowed fruit to ripen wonderfully producing opulent fruit flavours combining beautifully with barrel fermentation to create Burgundian inspired Pinot Gris. Flavours are reminiscent of ripe pears and white stone fruit with delightful soft texture ensuring a long commanding finish. A dry style has enhanced the fruit flavours Pinot Gris is renowned for. Part of our ongoing innovation with this variety is to explore skin contact. The fruit was crushed then soaked overnight before ferment giving a slightly deeper colour but increased fruit flavour and texture in the final wine. Partial malolactic fermentation and lees stirring has also improved the texture and mouth feel allowing it to match most entrée dishes.

A great alternative to Chardonnay it has been inspired by the classical French approach to the variety. It is an accurate reflection of Martinborough's unique terroir. Cellar for up to five years or more, successfully.

www.escarpment.co.nz



VENTURE TO THE EDGE WITH ESCARPMENT



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