



# ESCARPMENT

MARTINBOROUGH

Larry Melkenna

## ESCARPMENT NOIR 2017

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pH	3.58
TA	5.2 g/L
Alcohol	13%
No added SO2	
R.S	< 1g/L
Malic acid	0.01

*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.*

Our first foray into the hipster world of organic, minimal intervention wine making.

Te Muna Road organically grown Abel clone Pinot noir was naturally fermented in a clay amphora and left on skins for 270 days prior to pressing. The juice and wine has had no additions including sulphur dioxide. Un-fined and unfiltered, it is the purist expression of Pinot noir Escarpment has fashioned to date.

Enjoy over the next 12 months. No extended cellaring necessary.

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



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VENTURE TO THE EDGE WITH ESCARPMENT