



ESCARPMENT

MARTINBOROUGH

Larry McKenna

ESCARPMENT NOIR 2018

Alcohol by volume	14.3%
Total acid	5.7 g/L
pH	3.8
Residual sugar	< 1.0 g/L
Total dry extract	21.9 g/L
Closure	Stelvn 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.

Our second 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 290 days prior to pressing. The juice and wine has had *no additions including sulphur dioxide*. Unfined 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



VENTURE TO THE EDGE WITH ESCARPMENT