



# ESCARPMENT

MARTINBOROUGH

## ESCARPMENT 'NOIR' PINOT NOIR 2021



ESCARPMENT FASHIONS PINOT NOIR WINES FROM THE MARTINBOROUGH DISTRICT IN NEW ZEALAND. PART OF OUR ETHOS IS TO EXPLORE BOUNDARIES AND CREATE WINES OF INTEREST AND COMPLEXITY.

### WINEMAKERS NOTE

The Noir label brings together 35 years of wine making experience, creating a soft, bright, fruit forward wine which can be enjoyed immediately or will cellar successfully for a number of years. 100% Martinborough fruit, that has been open top fermented using indigenous yeast. After an average vat time of 20 days the wine was pressed off and aged in predominately older French barriques for 11 months.

Bottled without fining or filtration, the resulting wine is a blend of 34 individual parcels. Structure and texture sit perfectly with ripe fruit flavours and gentle tannins that combine with intriguing complexity. Enjoy with many types of cuisines or cellar confidently for 5+ years.

Alcohol:	13.5%
Total Acid:	5.3g/L
pH:	3.64
Residual Sugar:	<1g/L
Total Dry Extract:	29.2g/L
Closure:	Stelvin Screw Cap

### TASTING

Crimson red in colour, the wine opens with classic savoury notes. Lifted perfume, underpinned with “herbs de Provence” offers intriguing complexity. Cascading red fruits and charcuterie combine on the pallet, to create a wine of depth and texture. Tautly structured with fine grained tannin, this is a wine that is immediately appealing but will also reward with a few years in the cellar.

Serve at 16°C and enjoy with any red meat and rich pasta dishes, or as a perfect accompaniment to a barbeque.