



# ESCARPMENT

MARTINBOROUGH

## ESCARPMENT 'NOIR' PINOT NOIR 2022



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 over three decades of wine making experience, creating a soft, bright, fruit forward wine which can be enjoyed immediately or will cellar successfully for several years. Made using traditional techniques from fruit grown on the Martinborough terrace. The fruit was destemmed into open top vessels and 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 10 months. Bottled without fining or filtration, the resulting wine is a blend of 24 individual parcels. Structure and texture sit perfectly with ripe fruit flavours and gentle tannins that combine with intriguing complexity. Enjoy with many types of cuisine or cellar confidently for up to 5 years.

### TASTING

Bright ruby red in colour, the wine opens with lifted perfume and fresh summer berries. An elegant vintage has given us softness and focus. It is very fragrant and attractive with fresh red berries, underpinned with turned earth, subtle spice and savoury notes, which add to complexity. The fresh berries continue on the palate with ripe cranberry, fresh cherry and strawberry, creating a bright vibrancy and crunchie freshness. Soft, fine-grained tannin also intertwine on the palate, creating texture and poise. This is an attractive 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.

Alcohol:	13.4%
Total Acid:	5.9g/L
pH:	3.65
Residual Sugar:	<0.5g/L
Total Dry Extract:	27.6g/L
Closure:	Stelvin Screw Cap