



ESCARPMENT

MARTINBOROUGH

ESCARPMENT MARTINBOROUGH CHARDONNAY 2021



SOURCED PRIMARILY FROM THE HOME BLOCK ON TE MUNA ROAD ON THE MARTINBOROUGH TERRACES. A CHARDONNAY OF DISTINCTION AND COMPLEXITY WITH STRIKING MINERALITY AND A TYPICAL VARIETAL CHARACTER REMINISCENT OF ITS TERROIR AND WINEMAKING PHILOSOPHY.

WINEMAKERS NOTES

2021 in Martinborough was a small yet exceptional vintage, an accurate reflection of the district's unique terroir.

Warm days and cool nights through the later growing season allowed for full ripeness, producing an opulent Chardonnay with a flinty mineral backbone. Fermentation in French oak puncheons (20% new) enhances its textural mouthfeel. Malolactic fermentation was bypassed to maintain a delectably crisp natural acidity. After 11 months in oak it saw a further 4 months in stainless steel prior to bottling.

TASTING

Complex citrus and stone fruit notes of grapefruit and nectarine balanced by tertiary aromas of lifted spiced ginger and hazelnut, with a gunflint minerality. The palate shows great cleansing acidity and a warm mouthfeel yet retaining and edgy focus of line and length. A perfect match to shellfish and seafood entrées, and roasted poultry dishes.

Escarpment Martinborough Chardonnay will age gracefully over the next few years, but is immediately accessible as a young wine.

Alcohol:	12.9%
Total Acid:	7.0g/L
pH:	3.24
Residual Sugar:	<1g/L
Malic:	2.3g/L
Closure:	Stelvin Screw Cap