

ESCARPMENT

MARTINBOROUGH





Alcohol: 14.1%

Total Acid: 4.8g/L

pH: 3.72

Residual Sugar: <1g/L

Total Dry Extract: 29.6g/L

Closure: Stelvin Screw Cap

IN 1999 AND SITUATED ON TE MUNA ROAD. THE ALLUVIAL
GRAVELS ON THE MARTINBOROUGH TERRACE PROVIDE A
DISTINCTIVE CHARACTER THAT SETS A BENCHMARK FOR
NEW ZEALAND PINOT NOIR

WINEMAKERS NOTES

Near perfect growing conditions led to exceptional fruit that was handled with great care to help retain balance and elegance. 100% Abel clone picked over two days; the fruit was fermented in open top fermenters using indigenous yeast. They were hand plunged once daily for a total vat time of 31 days.

After pressing, the wine was aged in 42% new French oak barriques for 19 months, creating a wine with ripe flavours and full tannin. Bottled without fining or filtration, promoting soft mouth feel and balance, and every priority afforded during its elevation, showing all the hallmarks of a grand young Pinot Noir on release, July 2023.

TASTING

Crimson red with a deep dark core. Lifted and fragrant, offering all the grace and poise Pinot can give, with an alluring charm. This is a wine that is both subtle and beguiling, yet bold and brooding. It is lifted and fragrant with perfume and spice, along with cascading red and black fruits that offer an array of flavours and complexity. Always evolving in the glass, it has a core of dark fruit with dried porcini mushrooms and cured meat that work in harmony with the floral notes and savoury accents. It is the classic iron fist in a velvet glove. A firm tannin profile rounds out the opulent fruit profile to combine excellent texture and reward patience for cellaring up to 20 years. Match with rich red meats, duck or traditional Christmas lunch with the trimmings. Serve at 16°C.