



ESCARPMENT

MARTINBOROUGH

ESCARPMENT KUPE 2022 MARTINBOROUGH PINOT NOIR SINGLE VINEYARD



Kupe is made entirely from the home block vineyard at Escarpment winery on Te Muna Road, which was first planted in 1999. The alluvial gravels on this Martinborough Terrace site provide a distinctive character in this wine, which sets a benchmark for New Zealand Pinot Noir

Winemaker's notes

Cool conditions led to an elegant vintage with wines of purity and energy. The grapes in Kupe come from our home block vineyard on Te Muna Road and they are always handled with the utmost care to retain balance and complexity. This wine is made from 100% Abel clone Pinot Noir grapes, which were fermented with indigenous yeasts in open top fermenters and hand plunged once daily for a total vat time of 30 days. After pressing the wine was aged in 42% new French oak barriques for 20 months without racking, creating a silky wine with mouthfeel and structure. Bottled without fining or filtration, promoting purity and balance. Every priority was given to this wine during its elevation to show all the hallmarks of a grand young Pinot Noir on release, July

Tasting

This wine showcases the power and precision of Martinborough Pinot Noir. It has a rich mouthfeel and weight without feeling heavy. Raspberry coulis, cedar, dark cherry and rosehip offer an intriguing array of flavours and complexity. It is lifted and fragrant with bitter orange, dark fruits, sandalwood and a crunchy freshness on the palate. There are layers and power with a balance of purity and softness. A firm tannin profile rounds out the opulent fruit aromas to create excellent depth and texture.

Cellar with confidence for up to 10 years

Match with rich red meats, duck or Christmas lunch with all the trimmings

Serve at 16°C

Alcohol:	14.0%
Total Acid:	5.2g/L
pH:	3.66
Residual Sugar:	<1g/L
Total Dry Extract:	31.2g/L
Closure:	Screwcap