



ESCARPMENT

MARTINBOROUGH



ESCARPMENT PAHĪ 2020

MARTINBOROUGH PINOT NOIR SINGLE VINEYARD

FROM AN EXCEPTIONAL SINGLE SITE ON TE MUNA ROAD, THE ESTATE GROWN PAHĪ VINEYARD IS AN INDIVIDUAL SITE SELECTION PINOT NOIR SOURCED FROM DESIGNATED ROWS ON THE FAMED MARTINBOROUGH TERRACES.

WINEMAKERS NOTES

The Pahī Vineyard is situated on Te Muna Road adjacent to the Escarpment Vineyard. Planted in 2003, the site possesses the same alluvial, free draining gravel soils which has made Martinborough famous. The fruit for this wine was hand-picked over two days with the final wine comprised of clones 114, 115, Cl5 and Abel, giving a diverse array of flavours and a unique expression. The fruit was open top fermented in traditional cuvees, using indigenous yeast and hand plunged just once a day, with a total vat time of 21 days. After pressing it was matured in 35% new French oak barriques for 16 months. Bottled without fining or filtration, promoting soft mouth feel and texture.

Alcohol:	14.1%
Total Acid:	5.0g/L
pH:	3.59
Residual Sugar:	<1g/L
Total Dry Extract:	30.2g/L
Closure:	Stelvin Screw Cap

TASTING

This is an outstanding example of classic Martinborough Pinot Noir. Bright red fruits and violets leap from the glass interwoven with complex rhubarb and spice lift. The palate is medium weight with plush velvet-like plump fruit, intermingled with seasoned oak complexities. A fine acid line amongst soft silky tannins completes the finish. It will continue to develop for up to 15 years. Complement to any game meat or roast BBQ duck. Serve at 16°C.