



ESCARPMENT

MARTINBOROUGH

ESCARPMENT PAHI 2021 MARTINBOROUGH PINOT NOIR SINGLE VINEYARD



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

WINEMAKERS NOTES

The Pahi 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 25 days. After pressing it was matured in 25% new French oak barriques for 20 months. Bottled without fining or filtration, promoting soft mouth feel and texture.

Alcohol:	13.3%
Total Acid:	5.2g/L
pH:	3.56
Residual Sugar:	<1g/L
Total Dry Extract:	27.3g/L
Closure:	Stelvin Screw Cap

TASTING

This is an outstanding example of classic Martinborough Pinot Noir, that showcases the very best of Te Muna Road. It leaps from the glass with bright red fruits, wild herbs, and gamey notes. It is incredibly lifted and perfumed, underpinned with savoury spice and charcuterie. The palate is medium weight with plush velvet-like plump fruit and a juicy profile. Subtle oak use adds complexity but keeps the focus on the fruit. 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.