



ESCARPMENT

MARTINBOROUGH

ESCARPMENT 'BLANC' PINOT BLANC 2022



SOURCED FROM A SMALL PLOT OF VINES PLANTED IN 2000, ON OUR HOME BLOCK ON THE MARTINBOROUGH TERRACES. PINOT BLANC OFFERS A TRUE INSIGHT TO OUR UNIQUE TERROIR.

WINEMAKERS NOTE

2022 in Martinborough was a cool vintage that produced wines of great focus and poise. Cooler nights meant the wines retained their natural acidity and offer a great expression of the site in which they were grown.

Pinot Blanc is a rare variety that is known for its spicy subtle flavours and its ability to truly reflect its terroir.

Settled juice was fermented in old French barriques, where it was aged for 4 months to create a dry, soft style of wine that is immediately accessible upon release or will cellar for at up to 5 years.

Alcohol:	12.7%
Total Acid:	5.8g/L
pH:	3.20
Residual Sugar:	<1g/L
Closure:	Stelvin Screw Cap

TASTING

Stone fruit and white peach jump out of the class, with spicy floral notes along with almond kernel also apparent. A savoury note on the pallet entwines with a backbone of fresh acidity, creating a lighter body wine that is fresh and delicate. A perfect accompaniment for white fish and lighter meals.