



ESCARPMENT

MARTINBOROUGH

ESCARPMENT 'BLANC' PINOT BLANC 2023



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

2023 in Martinborough was a cool vintage driven by the La Nina weather pattern. It has produced wines of vibrancy and focus. The cooler season has meant the wines are bright and fresh, with great purity and offer a true 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.

The grapes were whole bunch pressed and the juice allowed to settle overnight, before fermentation in old French barriques. It was then aged for 4 months before bottling. The resulting wine is a soft, dry style that is immediately accessible upon release or will cellar for up to 5 years.

TASTING

Spring flowers and white peach are immediately present on the nose, along with spicy floral notes and savoury nuances. The pallet is fresh and lively thanks to the backbone of fresh natural acidity, which is rounded out with delicate texture and mouthfeel due to its time in barrel. Perfect as an aperitif or an accompaniment for white fish and lighter meals.

Alcohol:	12.3%
Total Acid:	7.3 g/L
pH:	3.11
Residual Sugar:	0.52 g/L
Closure:	Stelvin Screw Cap