



ESCARPMENT

MARTINBOROUGH

ESCARPMENT 'GRIS' PINOT GRIS 2021



MODELLED ON THE HEADY TEXTURAL PINOT GRIS'S OF ALSACE. THE FRUIT WAS 100% SOURCED FROM THE HOME BLOCK ON TE MUNA ROAD AND FERMENTED IN OLD FRENCH BARRIQUES TO CREATE A WINE OF DEPTH AND RICHNESS.

WINEMAKERS NOTES

Grown on the alluvial gravel soils of the Martinborough Terrace. A classic warm, dry summer allowed a small crop to ripen perfectly producing opulent fruit flavours and great texture. Fermentation in aged French barriques, has allowed us to create a Pinot Gris of depth and richness, built around a line of gentle natural acidity. Bottled after 8 months in barrel, to retain freshness and vibrancy.

An excellent alternative to Chardonnay, it has been inspired by the classical French approach to the variety.

TASTING

Lemon blossom, pears and white stone fruit are met by a delightfully rich texture ensuring a long commanding finish. Made in a dry style, the sweet fruit is balance by a seam of minerality, which brings length and freshness to the palate. It is an accurate reflection of Martinborough's unique terroir and is great as an aperitif or will match most entrée dishes.

Drink young or Cellar successfully for up to five years, to develop a richer softer profile.

Alcohol:	12.9%
Total Acid:	4.7g/L
pH:	3.25
Residual Sugar:	<1g/L
Total Dry Extract:	17.9g/L
Closure:	Stelvin Screw Cap