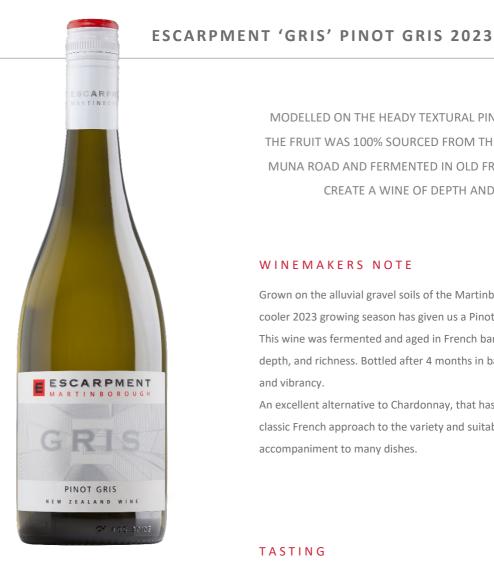


## ESCARPMENT

MARTINBOROUGH



Alcohol: 12.8 % Total Acid: 6.3 g/L рН: 3.29 Residual Sugar: 0.44 g/L Closure: Stelvin Screw Cap

MODELLED ON THE HEADY TEXTURAL PINOT GRIS' 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 NOTE

Grown on the alluvial gravel soils of the Martinborough Terrace. The cooler 2023 growing season has given us a Pinot Gris of drive and focus. This wine was fermented and aged in French barriques to bring texture, depth, and richness. Bottled after 4 months in barrel, to retain freshness and vibrancy.

An excellent alternative to Chardonnay, that has been inspired by the classic French approach to the variety and suitable as an accompaniment to many dishes.

## TASTING

Classic varietal notes of pear and baking spice with a lifted perfume and underlying wild complexity. The notes of pear compote carry through to the palate and are supported with honey and a rich creaminess. The wine is made in a dry style and exhibits great balance and freshness, whilst retaining texture and a soft finish. It is an accurate reflection of Martinborough's unique terroir and the 2023 vintage. Enjoy as an aperitif or in the afternoon sun.