

ESCARPMENT MARTINBOROUGH PINOT NOIR 2020



Alcohol: 13.6%

Total Acid: 6.3g/L

pH: 3.57

Residual Sugar: <1g/L

Closure: Stelvin Screw Cap

ESCARPMENT PINOT NOIR HIGHLIGHTS MARTINBOROUGH'S
UNIQUE TERROIR AND WINEMAKING PHILOSOPHY, SOUNDLY
REVEALED IN THIS BLEND OF PINOT NOIR PARCELS FROM ACROSS
THIS BEAUTIFULLY WELL-SUITED COOL CLIMATE DISTRICT.

WINEMAKERS NOTE

The Martinborough growing season saw above average summer temperatures after a cool wet October. The 2020 Escarpment Martinborough Pinot Noir is an assemblage of the best Pinot Noir vineyards across the district, with the majority of the fruit for this wine from the Te Muna Road sub region. The fruit was hand harvested and crushed to open top fermenters, with minimal intervention until it was pressed. Plunged just once a day for gentle extraction and then left to macerate on skins for an average vat time of 20 days. It has been aged in French oak barriques (22% new) for 11 months followed by a further 7 months in stainless steel tank before bottling without fining or filtration.

TASTING

True to the Escarpment style showing bold complexity, texture and a mix of attractive dark cherry and plum fruit flavours. Lifted perfume of wild herbs and savoury nuances such as licorice, mushroom and Chinese five spice. The palate delivers soft ripe tannins and the medium bodied palate is bathed in soft voluptuous Pinot Noir fruit flavours. Enjoyable on release or better after 5 years. Serve with any good Asian cuisine, Beef Bourgogne or full flavoured fish. Serve at 16°C.