



ESCARPMENT

MARTINBOROUGH

ESCARPMENT MARTINBOROUGH PINOT NOIR 2021



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 small crops with above average summer temperatures, leading to good ripeness and concentrated fruit. The 2021 Escarpment Martinborough Pinot Noir is an assemblage of the best Pinot Noir vineyards across the district, with sixty percent 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 (15% new) for 11 months followed by a further 9 months in stainless steel tank before bottling without fining or filtration.

TASTING

Fashioned true to the Escarpment style, this wine showcases the savoury complexity and structure that made Martinborough famous. Notes of turned earth and spice, sit behind lifted perfume and dark fruit flavours. It is a wine of immediate appeal, but also depth and character. Herbs de Provence, wild game, and fresh mushroom are also present. The palate is soft and subtle with ripe tannin, and classic varietal characters. It is medium bodied and a true expression of Martinborough Pinot Noir. Enjoyable on release or better after 5 years. Serve with any good Asian cuisine, Beef Bourgeois or full flavoured fish. Serve at 16°C.

Alcohol:	13.5%
Total Acid:	5.3g/L
pH:	3.58
Residual Sugar:	<1g/L
Total Dry Extract:	28.6g/L
Closure:	Stelvin Screw Cap