



ESCARPMENT

MARTINBOROUGH

THE EDGE PINOT NOIR 2022



FASHIONED TRUE TO THE ESCARPMENT STYLE, THE EDGE OFFERS AN INSIGHT INTO OUR ETHOS, BUT AT AN AFFORDABLE PRICE TAG, WITH WINES TO BE DRUNK NOW.

WINEMAKERS NOTE

Fruit grown on the alluvial gravel terraces for which the Martinborough region has become famous. A cooler growing season has led to wines of elegance and charm. 100% Pinot Noir, the fruit was gently destemmed into open top fermenters and fermented with indigenous yeast. On skins for an average of 20 days, before pressing to a mix of stainless tank and seasoned French barriques for a maturation period of 8 months. Bottled young to retain freshness.

A wine designed to be enjoyed upon release, with soft tannin and savoury undertones making it the perfect accompaniment for any barbeque or red meat dish.

TASTING

Light ruby in colour, the wine shows savoury characters with freshly turned earth and spice that you would expect from a cooler vintage. A lifted perfume offers intrigue, with dried herbs and berries also present. The fruit profile is more in the red spectrum, with red cherry and cranberries. The palate is soft and juicy, with silky tannin making the wine immediately appealing.

Serve at 16°C and enjoy a glass on its own or with a rich pasta dish.

Alcohol:	13%
Total Acid:	4.7g/L
pH:	3.76
Residual Sugar:	<1g/L
Total Dry Extract:	27.9g/L
Closure:	Stelvin Screw Cap