



ESCARPMENT

MARTINBOROUGH

ESCARPMENT KIWA 2022 MARTINBOROUGH PINOT NOIR SINGLE VINEYARD



Kiwa is the name of an established vineyard on the elevated Te Muna Valley in Martinborough. The vines are planted on alluvial soils, which are known and loved for the free draining qualities they bring to grapevines planted on them.

Winemaker's notes

The Kiwa vineyard is situated on Te Muna Rd, nine kilometres east of Martinborough village. The combination of deep alluvial gravels, for which the Martinborough Terraces are known and loved, as well as these mature vines both bring complexity and textural qualities to this wine.

The fruit was picked over two days and destemmed to open top fermenters with the inclusion of 43% whole bunches. The grapes were fermented with indigenous yeasts and hand plunged once daily for soft extraction with a total vat time of 27 days. After pressing, the wine was matured in 40% new French oak barriques for 20 months.

It was bottled without fining or filtration. This promotes textural mouth feel and balanced fruit complexities.

Alcohol:	14.0%
Total Acid:	5.3g/L
pH:	
Residual Sugar:	<1g/L
Total Dry Extract:	29.9g/L
Closure:	Screwcap

Tasting

The palate of this wine has aromas of spice and anise followed by a lifted fragrance due to the inclusion of stems. These flavours are underpinned by an array of red fruit flavours, such as raspberry, sour red cherry and redcurrant, which are held together by a fine line of acidity that drives the length of the palate with minerality leading into a taught crunchy structure. Texture is the real hero here, giving the wine a velvety mouthfeel.

Cellar with confidence for at least 10 years

Serve at 16°C and match with any game food