



ESCARPMENT

MARTINBOROUGH

ESCARPMENT MARTINBOROUGH PINOT NOIR 2022



Escarpment Martinborough Pinot Noir highlights the distinctive taste of Martinborough and is made from grapes grown on alluvial soils from vineyards across the district. This is a great expression of Pinot Noir from a region devoted strongly to this great cool climate varietal.

Winemaker's note

The Martinborough growing season in 2022 had a near perfect start with exceptional flowering and sunny conditions. The second half was variable with significant rain and cooler weather leading to wines of elegance and purity.

The 2022 Escarpment Martinborough Pinot Noir is an assemblage of top Pinot Noir vineyards across the district with 75% percent of the grapes from the Te Muna Road sub region. Grapes were hand harvested and crushed to open top fermenters with minimal intervention until the wine was pressed. It was plunged once daily for gentle extraction and macerated on skins for about 25 days. It was aged in French oak barriques (27% new) for 11 months followed by a further nine months in stainless steel tanks. It was bottled without fining or filtration.

Alcohol:	13.5%
Total Acid:	5.3g/L
pH:	3.63
Residual Sugar:	<1g/L
Total Dry Extract:	28.7g/L
Closure:	Screwcap

Tasting

A savory expression of Pinot Noir showcasing fresh earth, spice, orange rind and bay leaves. It is in keeping with the Escarpment style with forest floor, sumac and mulberry aromas. The wine expresses the elegance of the 2022 vintage with a palate that is bright and juicy with purity and drive bringing tension to every sip. It is medium bodied and a distinct expression of Martinborough Pinot Noir and the vintage.

Enjoy now and over the next five to seven years

Serve with Asian cuisine, Beef Bourgne or full flavoured fish

Serve at 16°C