



# ESCARPMENT

MARTINBOROUGH

## ESCARPMENT 'BLANC' PINOT BLANC 2024



SOURCED FROM A SMALL PLOT OF VINES PLANTED IN 2000, ON OUR HOME BLOCK ON THE MARTINBOROUGH TERRACES. PINOT BLANC OFFERS A TRUE INSIGHT TO OUR UNIQUE TERROIR.

### WINEMAKERS NOTE

2024 in Martinborough was a warm, dry vintage driven by the El Nino weather pattern. It has produced wines of texture and richness. Cool nights meant the wines remain vibrant and fresh, with great purity and minerality.

Pinot Blanc is a rare variety that is known for its spicy subtle flavours and its ability to truly reflect its terroir.

The grapes were whole bunch pressed and the juice allowed to settle overnight, before fermentation in old French puncheons. It was then aged for 4 months on lees, before bottling. The resulting wine is a soft, dry style with delicate aromatics, that is immediately accessible upon release. Wine will cellar for up to 5 years.

### TASTING

Delicate florals, white peach and tree fruits are all immediately present on the nose. This is coupled with spice and savoury nuances. The pallet is bright and lively, with notes of citrus peel and a lovely minerality thanks to the backbone of fresh natural acidity. All of this is held together with texture and mouthfeel due to the extended time in barrel. Perfect as an aperitif or an accompaniment for white fish and lighter meals.

Alcohol:	13.0%
Total Acid:	5.7 g/L
pH:	3.28
Residual Sugar:	1.0 g/L
Closure:	Stelvin Screw Cap