



# ESCARPMENT

MARTINBOROUGH

## ESCARPMENT 'GRIS' PINOT GRIS 2024



MODELLED ON THE HEADY TEXTURAL PINOT GRIS' OF ALSACE. THE FRUIT WAS 100% SOURCED FROM THE TE MUNA ROAD SUBREGION OF MARTINBOROUGH AND FERMENTED IN OLD FRENCH BARRIQUES TO CREATE A WINE OF DEPTH AND RICHNESS.

### WINEMAKERS NOTE

Grown on the alluvial gravel soils of the Martinborough Terrace. A warmer 2024 growing season has given us a Pinot Gris of texture and weight. This wine was fermented and aged in French barriques to bring complexity, depth, and richness. It was bottled after spending 4 months in barrel, to retain freshness and vibrancy.

An excellent alternative to Chardonnay, that has been inspired by the classic French approach to the variety and suitable as an accompaniment to many dishes.

### TASTING

Lifted notes of spring flowers, along with baked pear and cinnamon leap from the glass. The mouthfeel is rich and concentrated with lots of fruit intensity and mid-palate weight. The notes of pear and ripe apple carry through to the palate and are framed by baking spice and a silky texture. Made in a dry style, this wine exhibits great power, whilst retaining softness and varietal character. It is an accurate reflection of Martinborough's unique terroir and the 2024 vintage. Enjoy as an aperitif or in the late afternoon sun with a soft cheese board.

Drink young or cellar successfully for up to five years, to develop a richer deeper profile.

Alcohol:	13.0%
Total Acid:	4.9
pH:	3.34
Residual Sugar:	2.4 g/L
Closure:	Stelvin Screw Cap