



ESCARPMENT

MARTINBOROUGH

ESCARPMENT MARTINBOROUGH SAUVIGNON BLANC 2024



A TEXTURAL STYLE SAUVIGNON THAT IS LAYERED AND COMPLEX.,
WITH A RACY MINERAL BACKBONE, THANKS TO THE ALLUVIAL
GRAVELS OF THE MARTINBOROUGH TERRACE AND OUR UNIQUE
GROWING CONDITIONS.

WINEMAKERS NOTE

From the exceptional 2024 vintage this is our first release of Sauvignon Blanc under the Escarpment label.

Fermentation was conducted in a range of stainless-steel tanks, along with 20% in French Oak puncheons, 2% of the blend in new oak and a small portion fermented on skins. A mix of indigenous and inoculated yeast were used. Aged for 6 months before bottling.

This is a Sauvignon that showcases sophistication and texture, along with a limey/mineral backbone that gives great length and purity, and a moreish finish that will have you reaching for another glass.

TASTING

Gooseberry, nettle and guava are accompanied by lifted white floral notes, with the fruit sitting in the tropical spectrum. The palate is hinged together by textural elements that are balanced by restrained, but intense, fruit weight. There is a lovely seam of limey acidity that brings drive and offers a long lingering finish to the wine. It showcases the minerality and purity we get in white wines grown on the alluvial gravels.

Alcohol:	13.0%
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Total Acid:	7.2
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pH:	2.92
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Residual Sugar:	2.8 g/L
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Closure:	Screw Cap
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