



ESCARPMENT

MARTINBOROUGH

ESCARPMENT TE REHUA 2020 MARTINBOROUGH PINOT NOIR SINGLE VINEYARD



A UNIQUE SINGLE VINEYARD, THAT BRINGS A RICHER FRUIT PROFILE AND MORE ROBUST STYLED PINOT NOIR WHILST HIGHLIGHTING THE DENSE TANNIN STRUCTURE FROM MARTINBOROUGH.

WINEMAKERS NOTES

This wine was grown on the Barton Vineyard, Huangarua Road, Martinborough from vines planted in the 1990's. A combination of deep alluvial gravels from the Martinborough Terraces and an assemblage of many clones to produce a classic example of New Zealand Pinot Noir. Hand harvested fruit was open top fermented using indigenous yeasts in a traditional wooden cuvee. It was hand plunged once a day, with a total vat time of 20 days. After pressing it was matured in 30% new French oak barriques for 16 months. Bottled without fining or filtration, promoting soft mouth feel and texture.

TASTING

A unique site derived complexity and texture combined with black cherry and plum fruit along with tight savoury nuances of forest floor, black tea and licorice. The inclusion of stems gives the wine aromatic lift and the firm tannins are a hallmark of this block. It will continue to develop for up to 15 years and compliment roast meats, game and charcuterie. Serve at 16°C.

Alcohol:	13.4%
Total Acid:	4.8g/L
pH:	3.65
Residual Sugar:	<1g/L
Total Dry Extract:	28.5g/L
Closure:	Stelvin Screw Cap