

## GRIS, ESCARPMENT

Vintage

2020



Escarpment's Pinot Gris vines are grown on the alluvial gravel soils of the Martinborough Terrace; inspired by the classical French approach to the variety.

### TASTING NOTE

Flavours are reminiscent of ripe pears and white stone fruit with a delightful soft texture ensuring a long commanding finish. The dry style has enhanced the fruit flavours Pinot Gris is renowned for.

### VINTAGE CONDITIONS

A classic warm dry summer allowed a small crop to ripen perfectly producing opulent fruit flavours and great texture.

### VINIFICATION DETAILS

Vinification included barrel fermentation, partial malolactic fermentation and lees stirring to promote the texture and mouth feel.

### TECHNICAL ANALYSIS

Alcohol

13.1

Residual sugar

0.5

pH

3.18

Acidity

6.0

### ATTRIBUTES



Origin

New Zealand



Variety

Pinot Gris/Pinot Grigio



Malolactic Fermentation

Partial



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Larry McKenna



Fining Agent



Closure

Screw top



Region

Martinborough



Vegan

Yes