

GRIS, ESCARPMENT

Vintage

2019



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 delightful soft texture ensuring a long commanding finish. A 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

Residual sugar

14.0

10

pH

Acidity

3.16

5.9

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