



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

A Burgundian-inspired Pinot Gris with flavours reminiscent of ripe pears and white stone fruit. A delightfully soft texture ensures a long, commanding finish while the dryness enhances the fruit flavours for which Pinot Gris is renowned.

### VINTAGE CONDITIONS

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

### VINIFICATION DETAILS

Partial malolactic fermentation, lees stirring and barrel fermentation has optimised the texture and mouthfeel.

### TECHNICAL ANALYSIS

Alcohol	Residual sugar
12.6	0.5
pH	Acidity
3.02	6.2

### ATTRIBUTES



Origin

New Zealand



Variety

Pinot Gris/Pinot Grigio



Malolactic Fermentation

Partial



Bottle Size

75cl



Vegetarian

No



Winemaker

Larry McKenna



Fining Agent

Gelatine



Closure

Screw top



Region

Martinborough



Vegan

No