

**GRIS, ESCARPMENT**

Vintage

2018



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