

GRIS, ESCARPMENT

Vintage

2017



TECHNICAL ANALYSIS

Alcohol

12.0

Residual sugar

2.0

pH

3.31

Acidity

5.4

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

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

Grown on the alluvial gravel soils of the Martinborough Terrace during a cooler growing season for the district. A dry summer allowed fruit to ripen wonderfully.

VINIFICATION DETAILS

Part of Escarpment's ongoing innovation with this variety is to explore skin contact. The fruit was crushed then soaked overnight before ferment giving a slightly deeper colour but increased fruit flavour and texture in the final wine. Partial malolactic fermentation, lees stirring and barrel fermentation has also improved the texture and mouthfeel.

