

GRIS, ESCARPMENT

Vintage

2016



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.

VINIFICATION DETAILS

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

TECHNICAL ANALYSIS
Alcohol

14.1

pH

3.27

Acidity

6.6

ATTRIBUTES


Origin

New Zealand



Variety

Pinot Gris/Pinot Grigio



Malolactic Fermentation

Partial



Bottle Size

75cl



Vegetarian

No



Winemaker

Larry McKenna



Fining Agent

Milk, Isinglass



Closure

Screw top



Region

Martinborough



Vegan

No