SECKFORD AGENCIES

CHARDONNAY, ESCARPMENT

Vintage 2024

ESCARPMENT



Escarpment produce a Burgundian-inspired Chardonnay from its Te Muna Road site in Martinborough, New Zealand.

TASTING NOTE

The nose is immediately appealing with baking spice, custard, mandarin, peach, and citrus. Flinty notes are also present, along with honeysuckle and freshly cut apple. The palate is bright and vibrant, with lots of ripe fruit to balance the acid that gives the wine drive. The warm year has given generosity, but the wine is still incredibly fresh and youthful, with lots of mouthfeel and texture. It is a wine that will benefit from some aging but is gorgeous in its youth, with a long and persistent finish. It is built around elegance and restraint, offering focus and persistence but also capturing the
district's unique terroir

VINTAGE CONDITIONS

One of the great Martinborough vintages, with a warm and dry summer. Yields were incredibly low, due to very poor flowering, but fruit quality was exceptionally high.

VINIFICATION DETAILS

A mix of clones were individually whole bunch pressed, with the juice left to settle overnight. It was then transferred to French oak puncheons for fermentation, using indigenous yeast. After fermentation the wine was aged in barrel for 11 months with 22% new, creating a wine with ripe stone fruit characters, along with a flinty mineral backbone

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.0	1.0
pH	**Acidity**
3.35	6.5

AWARDS

Wine Advocate: 93 pts
Halliday: 95 pts
Vinous: 91 pts

ATTRIBUTES

Origin	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
New Zealand	Chardonnay	Yes	75cl	Yes

Winemaker	Fining Agent	Closure	Region	Vegan
Tim Bourne	None	Screw top	Martinborough	Yes