

CHARDONNAY, ESCARPMENT

Vintage

2020



ESCARPMENT



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

TASTING NOTE

Crisp, tangy chardonnay with powerful fruit flavours, hazelnut, flinty backbone and subtle oak flavours.

Burgundian style delivered with finesse

VINIFICATION DETAILS

Aged in 20% new oak for 11 months with partial malolactic fermentation and lees stirring.

TECHNICAL ANALYSIS

Alcohol

13.5

Residual sugar

0.8

pH

3.39

Acidity

5.6

ATTRIBUTES



Origin

New Zealand



Variety

Chardonnay



Malolactic
Fermentation

Partial



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Larry McKenna



Fined Using



Closure

Screw top



Region

Martinborough



Vegan

Yes