SECKFORD AGENCIES

CHARDONNAY, ESCARPMENT

ESCARPMENT

Vintage 2023



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

TASTING NOTE

Citrus, jasmine, and white peach are apparent on the nose, with undertones of gunflint and spice. The palate is focused and streamlined, with notes of lemon curd and brioche, with a core of concentrated fruit built around a seam of natural acidity giving freshness. Partial malolactic fermentation and barrel maturation help to give the wine both breadth and length, along with added complexity. It is a wine that is built around elegance and restraint, offering focus and persistence but also capturing the district's unique terroir.

VINTAGE CONDITIONS

A cool, wet summer pushed the Chardonnay harvest out into April. While the weather presented its challenges, Chardonnay was one of the standouts of the vintage.

VINIFICATION DETAILS

A mix of clones, which were individually whole bunch pressed and fermented in French oak puncheons using indigenous yeast, to enhance texture and complexity. After fermentation the wine was aged in barrel for 11 months with 24% new, creating a wine with white stone fruit characters and citrus, along with a flinty mineral backbone.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.3	1.0
pH	**Acidity**
3.35	6.4

AWARDS

Bob Campbell: 93 pts
Raymond Chan: 94 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