

CHARDONNAY, ESCARPMENT

Vintage

2019



ESCARPMENT



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

TASTING NOTE

Powerful opulent flavours and a flinty mineral backbone combine beautifully with barrel fermentation to create a Burgundian-inspired Chardonnay. Flavours are reminiscent of white stone fruit with delightful soft texture ensuring a long, commanding finish.

VINIFICATION DETAILS

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

TECHNICAL ANALYSIS

Alcohol

Residual sugar

13.0

1.4

pH

Acidity

3.32

5.6

ATTRIBUTES



Origin

New Zealand



Variety

Chardonnay



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Fining Agent



Closure

Screw top



Region

Martinborough



Vegan

Yes