

## CHARDONNAY, ESCARPMENT

Vintage

2018



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.

### VINTAGE CONDITIONS

2018 can be considered a perfect, mild season, the summer allowing a normal crop load to ripen slowly.

### VINIFICATION DETAILS

After hand harvesting, the grapes were whole bunch pressed. Fermentation took place in oak barrels, where the wine underwent partial malolactic fermentation with lees stirring.

### TECHNICAL ANALYSIS

#### Alcohol

12.5

pH

Acidity

3.22

4.9

### ATTRIBUTES

 Origin New Zealand	 Variety Chardonnay	 Malolactic Fermentation Partial	 Bottle Size 75cl	 Vegetarian Yes
 Winemaker Larry McKenna	 Fining Agent	 Closure Screw top	 Region Martinborough	 Vegan Yes