

CHARDONNAY, ESCARPMENT

Vintage

2018



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.

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

3.22

Acidity

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