

PINOT NOIR, ESCARPMENT

Vintage

2022

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.5	0.4
pH	Acidity
3.63	5.3

Perfume, elegant fruit flavours, and soft ripe tannins are all hallmarks of this exceptional Pinot Noir from Escarpment, crafted in a Burgundian style.

TASTING NOTE

A savoury expression of Pinot Noir showcasing fresh earth, spice, orange rind and bay leaves. In keeping with the Escarpment style with forest floor, sumac and mulberry aromas. The wine expresses the elegance of the 2022 vintage with a palate that is bright and juicy with purity and drive bringing tension to every sip. It is medium bodied and a distinct expression of Martinborough Pinot Noir and the vintage.

VINTAGE CONDITIONS

The Martinborough growing season in 2022 had a near perfect start with exceptional flowering and sunny conditions. The second half was variable with significant rain and cooler weather leading to wines of elegance and purity.

VINIFICATION DETAILS

The 2022 Escarpment Martinborough Pinot Noir is an assemblage of top Pinot Noir vineyards across the district with 75% percent of the grapes from the Te Muna Road sub region. Grapes were hand harvested and crushed to open top fermenters with minimal intervention until the wine was pressed. It was plunged once daily for gentle extraction and macerated on skins for about 25 days. It was aged in French oak barriques (27% new) for 11 months followed by a further nine months in stainless steel tanks. It was bottled without fining or filtration.

AWARDS

Wine Spectator: 91 pts
 Vinous: 90 pts
 Bob Campbell MW: 93 pts
 Raymond Chan: 93 pts
 James Suckling: 92 pts
 Wine Advocate: 92 pts

ATTRIBUTES

 Origin New Zealand	 Variety Pinot Noir	 Malolactic Fermentation Yes	 Bottle Size 75cl	 Vegetarian Yes
 Winemaker Tim Bourne	 Fining Agent	 Closure Screw top	 Region Martinborough	 Vegan Yes