

PINOT NOIR, ESCARPMENT

Vintage

2020



TECHNICAL ANALYSIS

Alcohol Residual sugar

13.6

0.5

pH

Acidity

3.57

6.3

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

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

True to the Escarpment style showing bold complexity, texture and a mix of attractive dark cherry and plum fruit flavours. Lifted perfume of wild herbs and savoury nuances such as liquorice, mushroom and Chinese five spice. The palate delivers soft ripe tannins and the medium bodied palate is bathed in soft voluptuous Pinot Noir fruit flavours.

VINTAGE CONDITIONS

The Martinborough growing season saw above average summer temperatures after a cool wet October.

VINIFICATION DETAILS

The fruit was hand harvested and crushed to open top fermenters, with minimal intervention until it was pressed. Plunged just once a day for gentle extraction and then left to macerate on skins for an average vat time of 20 days. It has been aged in French oak barriques (22% new) for 11 months followed by a further 7 months in stainless steel tank before bottling without fining or filtration.

