

KUPE PINOT NOIR, ESCARPMENT

Vintage

2022



TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.0	0.8
pH	Acidity
3.66	5.2

Fruit for Kupe Pinot Noir comes from Escarpment's close-planted vineyard on Te Muna Road, Martinborough, vines which have been their pride and joy since being planted in 1999.

TASTING NOTE

This wine showcases the power and precision of Martinborough Pinot Noir. It has a rich mouthfeel and weight without feeling heavy. Raspberry coulis, cedar, dark cherry and rosehip offer an intriguing array of flavours and complexity. It is lifted and fragrant with bitter orange, dark fruits, sandalwood and a crunchy freshness on the palate. There are layers and power with a balance of purity and softness. A firm tannin profile rounds out the opulent fruit aromas to create excellent depth and texture.

VINTAGE CONDITIONS

Cool conditions led to an elegant vintage with wines of purity and energy.

VINIFICATION DETAILS

The grapes in Kupe come from our home block vineyard on Te Muna Road and they are always handled with the utmost care to retain balance and complexity. This wine is made from 100% Abel clone Pinot Noir grapes, which were fermented with indigenous yeasts in open top fermenters and hand plunged once daily for a total vat time of 30 days. After pressing the wine was aged in 42% new French oak barriques for 20 months without racking, creating a silky wine with mouthfeel and structure. Bottled without fining or filtration, promoting purity and balance. Every priority was given to this wine during its elevation to show all the hallmarks of a grand young Pinot Noir

AWARDS

Decanter: 97 pts
Wine Spectator 94 pts
Bob Campbell MW: 95 pts
Raymond Chan: 96 pts
James Suckling: 93 pts

ATTRIBUTES

 Origin	 Variety	 Malolactic Fermentation	 Bottle Size	 Vegetarian
New Zealand	Pinot Noir	Yes	75cl	Yes
 Winemaker	 Fining Agent	 Closure	 Region	 Vegan
Tim Bourne	None	Screw top	Martinborough	Yes