

KUPE PINOT NOIR, ESCARPMENT

Vintage

2021



TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.1	0.8
pH	Acidity
3.72	4.8

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

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

Crimson red with a deep dark core. Lifted and fragrant, offering all the grace and poise Pinot can give, with an alluring charm. This is a wine that is both subtle and beguiling, yet bold and brooding. It is lifted and fragrant with perfume and spice, along with cascading red and black fruits that offer an array of flavours and complexity. Always evolving in the glass, it has a core of dark fruit with dried porcini mushrooms and cured meat that work in harmony with the floral notes and savoury accents. It is the classic iron fist in a velvet glove. A firm tannin profile rounds out the opulent fruit profile

VINIFICATION DETAILS

Near perfect growing conditions led to exceptional fruit that was handled with great care to help retain balance and elegance. 100% Abel clone picked over two days; the fruit was fermented in open top fermenters using indigenous yeast. They were hand plunged once daily for a total vat time of 31 days. After pressing, the wine was aged in 42% new French oak barriques for 19 months, creating a wine with ripe flavours and full tannin. Bottled without fining or filtration, promoting soft mouth feel and balance, and every priority afforded during its elevation, showing all the hallmarks of a grand young Pinot Noir on release.

