

KUPE PINOT NOIR, ESCARPMENT

Vintage

2020



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

Complex and powerful with aromas of black cherry and damson plum, dark chocolate, tar, fire embers and burnt caramel oak. This is a serious, concentrated wine with dense fruit, rich tannins and significant ageing potential.

VINIFICATION DETAILS

A smaller crop than normal was handled with great care during ferment to gain better balance and elegance. Fermented in wooden French cuvees, hand plunged and aged in 50% new French oak barriques for 18 months. It has created a wine with ripe flavours and soft tannins. Bottled without fining or filtration, promoting soft mouth feel and balance.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.3	0.8
pH	Acidity
3.44	5.4

ATTRIBUTES



Origin

New Zealand



Variety

Pinot Noir



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Larry McKenna



Fining Agent



Closure

Screw top



Region

Martinborough



Vegan

Yes