

KUPE PINOT NOIR, ESCARPMENT

Vintage

2019



TECHNICAL ANALYSIS

Alcohol

13.5

pH

3.59

Acidity

5.3

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

The wine was given every priority during its elevation and now shows all the hallmarks of a grand young wine on release in 2021. It is at the vanguard of Pinot noir style in the New World and should age gracefully for up to 10 years. The wine is a true reflection of both Martinborough's unique terroir and the skills and experience of winemakers Larry McKenna and Tim Bourne

VINTAGE CONDITIONS

2019 vintage started with a devastating frost in October 2018. From then till Christmas the region enjoyed a wetter than normal spring which also impacted on the quality of the flowering. Spring gave a perfect start to summer with plenty of canopy and soil water stored for the drier months. Summer was ideal with healthy canopies and no disease pressure. Harvest started (and finished) earlier than ever before. Large canopies created small crops so ripening was rapid and very successfully. The season was very similar to 2017/18 with average rainfall between September 1st and April 9th. Heat summation for the same period was up by about 15%.

VINIFICATION DETAILS

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. It was bottled without fining or filtration, promoting soft mouth feel and balance.

AWARDS

Bob Campbell MW: 95 pts

Wine Advocate: 95 pts

ATTRIBUTES



Origin

New Zealand



Variety

Pinot Noir



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

No



Winemaker

Larry McKenna & Tim Bourne



Fining Agent

Gelatine



Closure

Screw top



Region

Martinborough



Vegan

No