

KUPE PINOT NOIR, ESCARPMENT

Vintage

2017



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 was given every priority during its elevation and now shows all the hallmarks of a grand young wine. It is at the vanguard of Pinot Noir style in the New World: a true reflection of both Martinborough's unique terroir and the skills and experience of winemakers Larry McKenna.

VINTAGE CONDITIONS

The vines which have grown this wine have been Escarpment's pride and joy since being planted in 1999. The spacing of 1.5m * 1m (6,600 vines/ha) is approaching the planting densities used in Burgundy from where the inspiration for this wine comes. The season was cooler than normal with correspondingly lower alcohol, something Escarpment have been moving towards to gain better balance and elegance.

VINIFICATION DETAILS

Fermented in wooden French cuvées, hand plunged and aged in 50% new French oak barriques for 18 months. It was bottled without fining or filtration, promoting soft mouth feel and balance.

TECHNICAL ANALYSIS

Alcohol

12.5

pH

3.63

Acidity

4.8

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