

KUPE PINOT NOIR, ESCARPMENT

Vintage

2016



TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.5	0.2
pH	Acidity
3.56	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 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 and Huw Kinch.











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 warm and drier than average for this block. It has created fruit harvested in brilliant condition giving ripe flavours and soft tannins. The summer was as good as the inspirational 2013 vintage.

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.

ATTRIBUTES

 Origin New Zealand	 Variety Pinot Noir	 Malolactic Fermentation Yes	 Bottle Size 75cl	 Vegetarian Blank
 Winemaker Larry McKenna & Huw Kinch	 Fining Agent 	 Closure Screw top	 Region Martinborough	 Vegan Blank