



TE REHUA PINOT NOIR, ESCARPMENT

Vintage

2022



The deep alluvial gravels of the Martinborough Terraces and a blend of clones grown in a very sheltered spot produce this classic example of New World Pinot.

TASTING NOTE

The 2022 vintage has notes of dark chocolate, soy, Christmas cake and rich sweet fruits. It is luscious with aromas of dried herbs, paprika, black olives and dark berries. These flavours are the hallmark of this site in a wine with a dense structure and firm tannins. The inclusion of stems gives the wine aromatic lift and focus.

VINIFICATION DETAILS

This wine is made from grapes grown on the Barton Vineyard in Huangarua Road, Martinborough, which planted in the 1990s. This site is full of deep alluvial gravels on the Martinborough Terraces and is planted in an range of several clones of Pinot Noir, which produces a classic New Zealand Pinot Noir. Hand harvested grapes were fermented in open top tanks with indigenous yeasts and 21% whole clusters. It was hand plunged once daily, with a total vat time of 25 days. After pressing, the wine was matured in 43% new French oak barriques for 20 months and bottled without fining or filtration, promoting soft mouth feel.

TECHNICAL ANALYSIS

Alcohol Residual sugar

14.2 0.8

pH Acidity

3.77 5.4

AWARDS

Wine Spectator: 95 pts
 Bob Campbell MW: 96 pts
 Raymond Chan: 95 pts
 James Suckling: 93 pts
 Wine Advocate: 93 pts

ATTRIBUTES

 Origin New Zealand	 Variety Pinot Noir	 Malolactic Fermentation Yes	 Bottle Size 75cl	 Vegetarian Yes
 Winemaker Tim Bourne	 Finning Agent None	 Closure Screw top	 Region Martinborough	 Vegan Yes