SECKFORD AGENCIES

TE REHUA PINOT NOIR, ESCARPMENT

ESCARPMENT

Vintage 2022



TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.2	0.8
pH	**Acidity**
3.77	5.4

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.

AWARDS

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

ATTRIBUTES

Origin	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
New Zealand	Pinot Noir	Yes	75cl	Yes

Winemaker	Fining Agent	Closure	Region	Vegan
Tim Bourne	None	Screw top	Martinborough	Yes