



TE REHUA PINOT NOIR, ESCARPMENT

Vintage

2020



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

A unique site derived complexity and texture combined with black cherry and plum fruit along with tight savoury nuances of forest floor, black tea and liquorice. The inclusion of stems gives the wine aromatic lift and the firm tannins are a hallmark of this block.

VINIFICATION DETAILS

Hand harvested fruit was open top fermented using indigenous yeasts in a traditional wooden cuvee. It was hand plunged once a day, with a total vat time of 20 days. After pressing it was matured in 30% new French oak barriques for 16 months. Bottled without fining or filtration, promoting soft mouth feel and texture.

TECHNICAL ANALYSIS

Alcohol Residual sugar

13.4 0.8

pH Acidity

3.65 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