SECKFORD AGENCIES

# TE REHUA PINOT NOIR, ESCARPMENT

ESCARPMENT

Vintage 2021




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 block on Martinborough's free-draining alluvial gravels closer to the township. Grown on a warm site, that leads to ripe tannin whilst keeping alcohols balanced. This block tends to reward a darker fruit profile, notes of black cherry, plum and spice along with more classical notes of forest floor and liquorice. The hallmark of this block is the dense structure and firm tannins that sit upfront on the palate balancing a core of dense black fruits. The inclusion of stems helps to give the wine an aromatic lift and focus.

## 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 22 days. After pressing it was matured in 37% new French oak barriques for 20 months. Bottled without fining or filtration, promoting soft mouth feel and texture.

## TECHNICAL ANALYSIS

| Alcohol | Residual sugar |
|---|---|
| 13.7 | 0.8 |
| **pH** | **Acidity** |
| 3.64 | 5.0 |

## AWARDS

Vinous: 93 pts
Wine Spectator: 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 | | Screw top | Martinborough | Yes |