

## 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	 Fined Using No	 Closure Screw top	 Region Martinborough	 Vegan Yes