SECKFORD AGENCIES

TE REHUA PINOT NOIR, ESCARPMENT

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

AWARDS

Vinous: 92 pts
Bob Campbell MW: 96 pts
Wine Spectator: 93 pts

ATTRIBUTES

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

Winemaker	Fining Agent	Closure	Region	Vegan
Larry McKenna		Screw top	Martinborough	Yes