SECKFORD AGENCIES

TE REHUA PINOT NOIR, ESCARPMENT

ESCARPMENT

Vintage 2019



TECHNICAL ANALYSIS

Alcohol
13.5

pH	Acidity
3.6	5.3

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

Distinctive, firmly-structured pinot noir with plum, dried herb, wood-smoke and spicy oak flavours. Alcohol and fruit sweetness is nicely balanced by peppery tannins. Needs time to develop its full potential.

VINTAGE CONDITIONS

2019 vintage started with a devastating frost in October 2018. From then till Christmas the region enjoyed a wetter than normal spring which also impacted on the quality of the flowering. Spring gave a perfect start to summer with plenty of canopy and soil water stored for the drier months. Summer was ideal with healthy canopies and no disease pressure. Harvest started (and finished) earlier than ever before. Large canopies created small crops so ripening was rapid and very successfully. The season was very similar to 2017/18 with average rainfall between September 1st and April 9th. Heat summation for the same period was up by about 15%.

VINIFICATION DETAILS

Hand harvested fruit was open top fermented using indigenous yeasts in traditional wooden cuvees, hand plunged every 12 hours, with a total vat time of 22 days. After pressing it was matured in 40% new French oak barriques for 18 months. It was fined to protect the flavours and aid brightness in the glass. Bottled without filtration, promoting soft mouth feel and texture.

AWARDS

Bob Campbell MW: 95 pts
Wine Advocate: 92 pts
Decanter: 92 pts

ATTRIBUTES

Origin	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
New Zealand	Pinot Noir	Yes	75cl	No

Winemaker	Fining Agent	Closure	Region	Vegan
Larry McKenna	Gelatine	Screw top	Martinborough	No