



## TE REHUA PINOT NOIR, ESCARPMENT

Vintage

2016



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

This wine was grown on the Barton Vineyard, Huangarua Road, Martinborough from 24-year-old vines. A combination of deep alluvial gravels which the Martinborough Terraces are renowned for and a blend of many clones grown in a very sheltered spot always rewards with a classic example of New World Pinot Noir. It has a unique site derived complexity combined with black cherry/plum fruit flavours.











### VINIFICATION DETAILS

Hand harvested fruit was open-top fermented using indigenous yeasts in traditional wooden cuvées, hand plunged every 12 hours, with a total vat time of 24 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.

### TECHNICAL ANALYSIS

|         |                |
|---------|----------------|
| Alcohol | Residual sugar |
| 13.7    | 0.2            |
| pH      | Acidity        |
| 3.54    | 5.2            |

### ATTRIBUTES

|  |  |  |   |  |
|--|--|--|---|--|
| <br><b>Origin</b><br>New Zealand                  | <br><b>Variety</b><br>Pinot Noir    | <br><b>Malolactic Fermentation</b><br>Yes | <br><b>Bottle Size</b><br>75cl     | <br><b>Vegetarian</b><br>No |
| <br><b>Winemaker</b><br>Larry McKenna & Huw Kinch | <br><b>Fining Agent</b><br>Gelatine | <br><b>Closure</b><br>Screw top           | <br><b>Region</b><br>Martinborough | <br><b>Vegan</b><br>No      |