

## TE REHUA PINOT NOIR, ESCARPMENT

Vintage

2016

  
**ESCARPMENT**  
 MARTINBOROUGH

ESCARPMENT



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



Origin

New Zealand



Variety

Pinot Noir



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

No



Winemaker

Larry McKenna & Huw Kinch



Fining Agent

Gelatine



Closure

Screw top



Region

Martinborough



Vegan

No