

## PAHI PINOT NOIR, ESCARPMENT

Vintage

2022

  
**ESCARPMENT**  
MARTINBOROUGH

ESCARPMENT



A combination of slightly heavier soils and a blend of clones gives Escarpment this particular style; soft, ripe, pure fruit expressions in an exceedingly New World Pinot Noir.

### TASTING NOTE

Another outstanding example of classic Martinborough Pinot Noir, which encompasses the very best of Te Muna Road. The wine has a lifted fragrance of goji berry, anise, dried apricot, vanilla, red berries and spice. It has a medium body with fine grained tannins, which give it a silky mouthfeel. There is a lovely more-ish nature to this wine, which showcases purity and minerality from the cooler year of 2022.

### VINIFICATION DETAILS

Fermentation in open top traditional cuves with indigenous yeast was hand plunged once daily, with a total vat time of 28 days. After pressing, the wine was matured in 30% new French oak barriques for 20 months, without racking. It was bottled without fining or filtration, promoting soft mouth feel.

### AWARDS

Decanter: 95 pts  
 Bob Campbell MW: 95 pts  
 Raymond Chan: 96 pts  
 James Suckling: 93 pts

### TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.0	0.4
pH	Acidity
3.66	5.4

### ATTRIBUTES



Origin

New Zealand



Variety

Pinot Noir



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Tim Bourne



Fining Agent

None



Closure

Screw top



Region

Martinborough



Vegan

Yes