



PAHI PINOT NOIR, ESCARPMENT

Vintage

2022



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

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

Wine Advocate: 93 pts