SECKFORD AGENCIES

PAHI PINOT NOIR, ESCARPMENT

ESCARPMENT

Vintage 2022



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

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.0	0.4
pH	**Acidity**
3.66	5.4

ATTRIBUTES

Origin	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
New Zealand	Pinot Noir	Yes	75cl	Yes

Winemaker	Fining Agent	Closure	Region	Vegan
Tim Bourne	None	Screw top	Martinborough	Yes