SECKFORD AGENCIES

PAHI PINOT NOIR, ESCARPMENT

ESCARPMENT

Vintage 2021



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

This is an outstanding example of classic Martinborough Pinot Noir, that showcases the very best of Te Muna Road. It leaps from the glass with bright red fruits, wild herbs, and gamey notes. It is incredibly lifted and perfumed, underpinned with savoury spice and charcuterie. The palate is medium weight with plush velvet-like plump fruit and a juicy profile. Subtle oak use adds complexity but keeps the focus on the fruit. A fine acid line amongst soft silky tannins completes the finish. It will continue to develop for up to 15 years.

VINIFICATION DETAILS

The fruit for this wine was hand-picked over two days with the final wine comprised of clones 114, 115, Cl5 and Abel, giving a diverse array of flavours and a unique expression. The fruit was open top fermented in traditional cuvees, using indigenous yeast and hand plunged just once a day, with a total vat time of 25 days. After pressing it was matured in 25% new French oak barriques for 20 months. Bottled without fining or filtration, promoting soft mouth feel and texture.

AWARDS

Bob Campbell MW: 96 pts

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.3	0.5
pH	**Acidity**
3.56	5.2

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