SECKFORD AGENCIES

# PAHI PINOT NOIR, ESCARPMENT

ESCARPMENT

Vintage 2015




## TECHNICAL ANALYSIS

| Alcohol |
|---|
| 13.1 |

| pH | Acidity |
|---|---|
| 3.65 | 5.3 |

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 wine was grown on the Pahi Vineyard Princess Street, Martinborough from 28 year old vines. A combination of slightly heavier soils and a blend of clones, 10/5, Abel and Clone 5 always rewards with this particular style; soft, ripe, pure fruit expressions in an exceedingly New World Pinot Noir. Sadly this will be Escarpment's last Pahi from this site.

## VINTAGE CONDITIONS

The season was warm and drier than average for this block. It has created fruit harvested in brilliant condition giving ripe flavours and soft tannins. The summer was as good as the inspirational 2013 vintage.

## VINIFICATION DETAILS

Open-top fermented using indigenous yeasts in traditional wooden cuvées, and hand plunged every 12 hours, with a total vat time of 17 days. After pressing it was matured in 30% new French oak barriques for 18 months. It was bottled without fining or filtration to protect the flavours and promote a soft mouth feel and balance.

## AWARDS

Raymond Chan: 19+/20
Wine Spectator: 92 pts
JamesSuckling.com: 96 pts

## GREEN CREDENTIALS

Member of Sustainable Winegrowing New Zealand.

## ATTRIBUTES

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

| Winemaker | Fining Agent | Closure | Region | Vegan |
|---|---|---|---|---|
| Larry McKenna & Huw Kinch | | Screw top | Martinborough | Blank |