SECKFORD AGENCIES

PAHI PINOT NOIR, ESCARPMENT

ESCARPMENT

Vintage 2014



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

From 27 year old vines, this is a deep red with ruby tones. Anise and herbs on the nose with raspberry and a hint of fresh dill. Broad, sweet and fine-grained, with enticing red cherry fruit, spices, earth and minerals. This is generous, expressive Pinot Noir.

VINTAGE CONDITIONS

The season was warm and drier than average. 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

This was open topped fermented using indigenous yeasts in traditional wooden cuvées, 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 fined using a minimum of egg whites to protect the flavours and aid brightness in the glass without filtering, promoting soft mouth feel and texture.

AWARDS

Stephen Tanzer: 90+ pts
Raymond Chan: 19/20

GREEN CREDENTIALS

Member of Sustainable Winegrowing New Zealand.

TECHNICAL ANALYSIS

Alcohol
13.4

pH	Acidity
3.61	5.2

ATTRIBUTES

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

Winemaker	Fining Agent	Closure	Region	Vegan
Larry McKenna	Egg	Cork	Martinborough	Blank