

PAHI PINOT NOIR, ESCARPMENT

Vintage

2014



TECHNICAL ANALYSIS

Alcohol

13.4

pH

3.61

Acidity

5.2

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.

ATTRIBUTES



Origin

New Zealand



Variety

Pinot Noir



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Blank



Winemaker

Larry McKenna



Fining Agent

Egg



Closure

Cork



Region

Martinborough



Vegan

Blank

