

## KIWA PINOT NOIR, ESCARPMENT

Vintage

2022



Escarpment's Kiwa Pinot is a savoury, complex, spicy wine, thanks to a combination of the alluvial gravels of Martinborough and a specific blend of clones.

### TASTING NOTE

The palate of this wine has aromas of spice and anise followed by a lifted fragrance due to the inclusion of stems. These flavours are underpinned by an array of red fruit flavours, such as raspberry, sour red cherry and redcurrant, which are held together by a fine line of acidity that drives the length of the palate with minerality leading into a taught crunchy structure. Texture is the real hero here, giving the wine a velvety mouthfeel.

### VINIFICATION DETAILS

The fruit was picked over two days and destemmed to open top fermenters with the inclusion of 43% whole bunches. The grapes were fermented with indigenous yeasts and hand plunged once daily for soft extraction with a total vat time of 27 days. After pressing, the wine was matured in 40% new French oak barriques for 20 months. It was bottled without fining or filtration. This promotes textural mouth feel and balanced fruit complexities.

### TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.0	0.4
pH	Acidity
3.70	5.3

### ATTRIBUTES



Origin

New Zealand



Variety

Pinot Noir



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Tim Bourne



Fining Agent

None



Closure

Screw top



Region

Martinborough



Vegan

Yes

Bob Campbell MW: 94 pts

Raymond Chan: 94 pts

James Suckling: 94 pts