

KIWA PINOT NOIR, ESCARPMENT



Vintage 2017



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

Grapes for this wine were grown on the Cleland Vineyard Cambridge Street, Martinborough from 30-year-old vines. A combination of deep alluvial gravels which the Martinborough Terraces are renowned for and a blend of clones UCD 5, 6 and 13 always rewards with savoury, complex, spicy wine.

VINIFICATION DETAILS

This was open top fermented using indigenous yeasts in traditional wooden cuvées, hand plunged every 12 hours, with a total vat time of 21 days. After pressing it was matured in 40% new French oak barriques for 18 months. Bottled without filtration, promoting soft mouth feel and texture.

TECHNICAL ANALYSIS

Alcohol	
13.2	
pH	Acidity
3.67	5.2

ATTRIBUTES

 Origin New Zealand	 Variety Pinot Noir	 Malolactic Fermentation Yes	 Bottle Size 75cl	 Vegetarian Yes
 Winemaker Larry McKenna	 Fining Agent	 Closure Screw top	 Region Martinborough	 Vegan Yes