

KIWA PINOT NOIR, ESCARPMENT

Vintage

2016



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 29-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 23 days. After pressing it was matured in 40% new French oak barriques for 18 months. It was fined to protect the flavours and aid brightness in the glass. Bottled without filtration, promoting soft mouth feel and texture.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
12.7	0.2
pH	Acidity
3.58	5.2

ATTRIBUTES

 Origin New Zealand	 Variety Pinot Noir	 Malolactic Fermentation Yes	 Bottle Size 75cl	 Vegetarian No
 Winemaker Larry McKenna & Huw Kinch	 Fining Agent Gelatine	 Closure Screw top	 Region Martinborough	 Vegan No