

KIWA PINOT NOIR, ESCARPMENT

Vintage

2015



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 28-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.

VINTAGE CONDITIONS

Perfect weather in Martinborough during flowering in December 2014 resulted in an ideal crop which did not require thinning.

VINIFICATION DETAILS

This was open top fermented using indigenous yeasts in traditional wooden cuves and 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. It was fined to protect the flavours and aid brightness in the glass without filtering, promoting soft mouth feel and texture.

TECHNICAL ANALYSIS

Alcohol

13.4

pH

Acidity

3.60

5.2

ATTRIBUTES



Origin

New Zealand



Variety

Pinot Noir



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Larry McKenna



Fining Agent

Egg white



Closure

Screw top



Region

Martinborough



Vegan

No