

NOIR, ESCARPMENT

Vintage

2018



The Noir label brings together 35 years of winemaking experience in New Zealand, creating a soft, bright, fruit-forward wine.

TASTING NOTE

Structure and texture sit perfectly with ripe fruit flavours and combine with intriguing complexity.

VINIFICATION DETAILS

100% Martinborough hand-harvested fruit has been open top fermented. After a total vat time of 21 days the wine was pressed off and barrel aged for 11 months. Bottled without filtration.

TECHNICAL ANALYSIS

Alcohol

13.2

pH

Acidity

3.47

5.6

ATTRIBUTES

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