

## NOIR, ESCARPMENT

Vintage

2018

  
**ESCARPMENT**  
MARTINBOROUGH

ESCARPMENT



The Noir label brings together over 3 decades 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