



Escarpment's Pinot Gris vines are grown on the alluvial gravel soils of the Martinborough Terrace; inspired by the classical French approach to the variety.

TASTING NOTE

A Burgundian-inspired Pinot Gris with flavours reminiscent of ripe pears and white stone fruit. A delightfully soft texture ensures a long, commanding finish while the dryness enhances the fruit flavours for which Pinot Gris is renowned.

VINTAGE CONDITIONS

A classic warm dry summer allowed fruit to ripen perfectly producing opulent fruit flavours and great texture.

VINIFICATION DETAILS

Partial malolactic fermentation, lees stirring and barrel fermentation has optimised the texture and mouthfeel.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
12.6	0.5
pH	Acidity
3.02	6.2

ATTRIBUTES


Origin

New Zealand


Variety

Pinot Gris/Pinot Grigio


Malolactic Fermentation

Partial


Bottle Size

75cl


Vegetarian

No


Winemaker

Larry McKenna


Fining Agent

Gelatine


Closure

Screw top


Region

Martinborough


Vegan

No