



Vintage 2017



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

Grown on the alluvial gravel soils of the Martinborough Terrace during a cooler growing season for the district. A dry summer allowed fruit to ripen wonderfully.

VINIFICATION DETAILS

Part of Escarpment's ongoing innovation with this variety is to explore skin contact. The fruit was crushed then soaked overnight before ferment giving a slightly deeper colour but increased fruit flavour and texture in the final wine. Partial malolactic fermentation, lees stirring and barrel fermentation has also improved the texture and mouthfeel.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
12.0	2.0
pH	Acidity
3.31	5.4

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