



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.

### VINIFICATION DETAILS

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

### TECHNICAL ANALYSIS

**Alcohol**

14.1

**pH**
**Acidity**

3.27

6.6

### ATTRIBUTES



Origin

New Zealand



Variety

Pinot Gris/Pinot Grigio



Malolactic Fermentation

Partial



Bottle Size

75cl



Vegetarian

No



Winemaker

Larry McKenna



Fining Agent

Milk, Isinglass



Closure

Screw top



Region

Martinborough



Vegan

No