

PINOT NOIR, ESCARPMENT

Vintage

2017



Perfume, elegant fruit flavours, and soft ripe tannins are all hallmarks of this exceptional Pinot Noir from Escarpment, crafted in a Burgundian style.

TASTING NOTE

A Pinot in the distinctive Escarpment style showing complexity, attractive texture and the perfect mix of black, red and green fruit flavours for which the variety is celebrated.

VINTAGE CONDITIONS

An uncharacteristically cool summer created the distinctive Escarpment style.

VINIFICATION DETAILS

The fruit was hand harvested, then gently handled without pumping until it was pressed. Hand plunged every 12 hours then left to macerate on skins for an average vat time of 18 days. It has been aged completely in French oak barriques, of which 25% were new, for 11 months.

TECHNICAL ANALYSIS

Alcohol

12.5

pH

3.63

Acidity

4.9

ATTRIBUTES



Origin

New Zealand



Variety

Pinot Noir



Malolactic
Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Larry McKenna



Fined Using



Closure

Screw top



Region

Martinborough



Vegan

Yes