

PINOT NOIR, ESCARPMENT

Vintage

2016



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

Perfect weather in Martinborough during flowering in December 2014 resulted in an ideal crop which did not require thinning. An exceptional warm, dry summer followed.

VINIFICATION DETAILS

The fruit was hand harvested, fermented using indigenous yeasts 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 15 days. It has been aged completely in French oak barriques, of which 25% were new, for 11 months.

TECHNICAL ANALYSIS

Alcohol

14.2

pH

3.49

Acidity

5.9

ATTRIBUTES



Origin

New Zealand



Variety

Pinot Noir



Malolactic
Fermentation

Yes



Bottle Size

75cl



Vegetarian

No



Winemaker

Larry McKenna



Fined Using

Gelatine



Closure

Screw top



Region

Martinborough



Vegan

No