

PINOT NOIR, ESCARPMENT

Vintage

2014



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

Subtle raspberry coulis and redcurrant conserve notes lead through to a palate of dynamic precision and density of red cherry and cassis fruit flavours. Bold and expressive, it hints at the sheer potential of the region for world quality Pinot Noir.

VINTAGE CONDITIONS

Perfect weather in Martinborough during flowering in December 2013 resulted in an ideal crop which did not require thinning.

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 19 days. It has been aged completely in French oak barriques, of which 30% were new, for 11 months.

TECHNICAL ANALYSIS

Alcohol

13.8

pH

3.58

Acidity

5.4

ATTRIBUTES



Origin

New Zealand



Variety

Pinot Noir



Malolactic
Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Larry McKenna



Fined Using

Egg white



Closure

Screw top



Region

Martinborough



Vegan

No