

KIWA PINOT NOIR, ESCARPMENT

Vintage

2021



TECHNICAL ANALYSIS

Alcohol

13.6

Residual sugar

0.5

pH

3.70

Acidity

5.0

ATTRIBUTES



Origin

New Zealand



Variety

Pinot Noir



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Tim Bourne



Fining Agent

Gelatine



Closure

Screw top



Region

Martinborough



Vegan

Yes

Escarpment's Kiwa Pinot is a savoury, complex, spicy wine, thanks to a combination of the alluvial gravels of Martinborough and a specific blend of clones.

TASTING NOTE

The Kiwa vineyard tends to exhibit complex savoury notes, of bay laurel, green tea and Chinese five spice. These are underpinned by an array of red fruits such as raspberry, sour red cherry and red currant, that sit amidst lifted and floral perfumed notes. The savoury complexity continues through the palate, with a wine that offers both grace and presence. It is bright and expressive with incredible buoyancy, thanks to the taut focus and firm tannins. This helps to tighten the structure giving one confidence to cellar for at least 10 years.

VINIFICATION DETAILS

The fruit was destemmed to an open top fermenter with the inclusion of some whole bunch. It was fermented using indigenous yeast and hand plunged just once a day for soft extraction, with a total vat time of 25 days. After pressing it was matured in 35% new French oak barriques for 20 months. Bottled without fining or filtration, promoting textured mouth feel and balanced fruit complexities.

AWARDS

Vinous: 92 pts