

KIWA PINOT NOIR, ESCARPMENT

Vintage

2014



TECHNICAL ANALYSIS

Alcohol

13.0

pH

3.54

Acidity

5.5

ATTRIBUTES



Origin

New Zealand



Variety

Pinot Noir



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Blank



Winemaker

Larry McKenna



Fining Agent

Egg white



Closure

Cork



Region

Martinborough



Vegan

Blank



ESCARPMENT

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

Dark, ruby-red in colour, a little lighter on edge with slight garnet hues. This has a very full and gently voluminous nose unfolding layers of dark red berry fruits entwined with waves of dried herbs, spices and nuances of cedar. Medium-bodied, the palate features rich and lusciously sweet red berry fruit flavours.

VINTAGE CONDITIONS

The season was warm and drier than average. It has created fruit harvested in brilliant condition giving ripe flavours and soft tannins. The summer was as good as the inspirational 2013 vintage.

VINIFICATION DETAILS

This was open topped fermented using indigenous yeasts in traditional wooden cuves and hand plunged every 12 hours, with a total vat time of 21 days. After pressing it was matured in 30% new French oak barriques for 18 months. It was fined using a minimum of egg whites to protect the flavours and aid brightness in the glass without filtering, promoting soft mouth feel and texture.