



ESCARPMENT

MARTINBOROUGH

Larry Melkenna

ESCARPMENT PINOT NOIR 2011

Alcohol 13.4%

Acid 4.8g/l

pH 3.57

Residual sugar <1g/l

Total Dry Extract 24.8g/l

Perfume, elegant fruit flavours, and soft ripe tannins are all hallmarks of this exceptional Pinot Noir.

Perfect weather in Martinborough during flowering in December 2010 resulted in an ideal crop which required extensive thinning (green harvest). A normal warm dry summer followed creating the distinctive Escarpment style showing complexity, attractive texture and the perfect mix of black, red and green fruit flavours for which Pinot Noir is celebrated. 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 16 days. It has been aged completely in French oak barriques, of which 25% were new, for 11 months.

Inspired by the classic wines of Burgundy, this Pinot noir is a tribute to Martinborough's unique terroir. It will cellar gracefully for up to 10 years.

www.escarpment.co.nz



VENTURE TO THE EDGE WITH ESCARPMENT