



# ESCARPMENT

MARTINBOROUGH

*Larry Melkenna*

## ESCARPMENT NOIR 2018

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Alcohol by volume:	13.2%
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Total acid:	5.6g/L
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pH:	3.47
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Residual sugar:	<1.0g/L
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Total dry extract:	26.1g/L
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Closure:	Stelvin screw cap
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Escarpment fashions stunning Pinot Noir wines from the Martinborough district in New Zealand. Part of our ethos is to explore boundaries and create wines of interest and complexity.

The Noir label brings together 35 years of wine making experience in New Zealand, creating a soft, bright, fruit forward wine which can be enjoyed immediately or will cellar successfully for a number of years.

100% Martinborough hand harvested fruit has been open top fermented. After a total vat time of 21 days the wine was pressed off and barrel aged for 11 months.

Bottled without filtration. Structure and texture sit perfectly with ripe fruit flavours and combine with intriguing complexity.

Enjoy with any red meat dishes but equally explore with salmon, chicken or pasta dishes.

[www.escarpment.co.nz](http://www.escarpment.co.nz)

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VENTURE TO THE EDGE WITH ESCARPMENT