



ESCARPMENT

MARTINBOROUGH

Larry McKenna

INSIGHT SERIES

KUPE BY ESCARPMENT 2015

SINGLE VINEYARD MARTINBOROUGH CHARDONNAY

Alcohol by volume: 13.5%

Total acid: 6.6g/l

pH: 3.19

Residual sugar: <1g/l

Total dry extract: 21.7g/l

Malic: 1.1 g/l

Specific Gravity 22.2

The partners of Escarpment Vineyard are proud to release the eighth vintage of our Kupe Chardonnay. The season was an ideal, typical Martinborough summer and has given us perfectly ripe fruit. Grown on the Martinborough Terraces' at our Te Muna Road site where free draining alluvial gravels have yielded the complex mineral flavours we expect. It was barrel fermented using indigenous yeast in 20% new oak and aged on fermentation lees for 10 months before being bottled in September 2015.

Showing ripe but restrained fruit, intelligent use of oak and a flinty mineral backbone it is at the pinnacle of the style in New Zealand. It will age gracefully for up to 10 years and compliment most seafood or entrée dishes.

LOVE CHARDONNAY

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VENTURE TO THE EDGE WITH ESCARPMENT