



ESCARPMENT

MARTINBOROUGH

Larry McKenna

INSIGHT SERIES

KUPE BY ESCARPMENT 2015

SINGLE VINEYARD MARTINBOROUGH PINOT NOIR

Alcohol by volume: 13.5%

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Total acid: 5.2g/l

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pH: 3.54

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Residual sugar: <1g/l

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Total dry extract: 28.8 g/L

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Closure: Screw cap

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This is the eleventh release from The Escarpment Vineyard's close planted vineyard on Te Muna Road, Martinborough.

The vines which have grown this wine have been our pride and joy since being planted in 1999. The spacing of 1.5m * 1m (6,600 vines/ha) is approaching the planting densities used in Burgundy from where the inspiration for this wine comes. The season was warm and drier than average for this block. It has created fruit harvested in brilliant condition giving ripe flavours and soft tannins. The summer was as good as the inspirational 2013 vintage.

Fermented in wooden French cuvees, hand plunged and aged in 50% new French oak barriques for 18 months. It was bottled without fining or filtration, promoting soft mouth feel and balance.

The wine was given every priority during its elevation and now shows all the hallmarks of a grand young wine on release in 2017. It is at the vanguard of Pinot noir style in the New World and should age gracefully for up to 10 years. The wine is a true reflection of both Martinborough's unique terroir and the skills and experience of winemakers Larry McKenna and Huw Kinch.

www.escarpment.co.nz



VENTURE TO THE EDGE WITH ESCARPMENT