



ESCARPMENT

MARTINBOROUGH

Larry McKenna

INSIGHT SERIES

PAHI BY ESCARPMENT 2015

SINGLE VINEYARD MARTINBOROUGH PINOT NOIR

Alcohol: 13.1%

Acid: 5.3g/l

pH: 3.65

Sugar: <1g/l

Total dry extract: 28.3g/l

Closure: Screw cap

This wine was grown on the Pahi Vineyard Princess Street, Martinborough from 28 year old vines. A combination of slightly heavier soils and a blend of clones, 10/5, Abel and Clone 5 always rewards us with this particular style; soft, ripe, pure fruit expressions in an exceedingly New World Pinot Noir.

It was open topped fermented using indigenous yeasts in traditional wooden cuvees, hand plunged every 12 hours, with a total vat time of 17 days. After pressing it was matured in 30% new French oak barriques for 18 months.

It was bottled without fining or filtration to protect the flavours and promote a soft mouth feel and balance. It will continue to develop for up to 10 years and will always be a wonderful counterpart to any game food.

Sadly this will be Escarpment's last Pahi from this site. A 30 year relationship with this vineyard ended with the passing of Mr Jack McCreanor, one of nature's gentlemen.

www.escarpment.co.nz



VENTURE TO THE EDGE WITH ESCARPMENT