



ESCARPMENT

MARTINBOROUGH

Larry McKenna

INSIGHT SERIES

TE REHUA BY ESCARPMENT 2015 SINGLE VINEYARD MARTINBOROUGH PINOT NOIR

Alcohol: 13.9%

Acid: 4.9g/l

pH: 3.61

Sugar: <1g/l

Total dry extract: 27.7g/l

Closure: Screw cap

This wine was grown on the Barton Vineyard, Huangarua Road, Martinborough from vines 23 years old. A combination of deep alluvial gravels which the Martinborough Terraces are renowned for and a blend of many clones grown in a very sheltered spot always rewards us with a classic example of New World Pinot Noir.

It was open topped fermented using indigenous yeasts in traditional wooded cuvees, hand plunged every 12 hours, with a total vat time of 24 days. After pressing it was matured in 30% new French oak barriques for 18 months. It was fined using a minimum of egg white to protect the flavours and aid brightness in the glass without filtering, promoting soft mouth feel and texture.

It has a unique site derived complexity combined with black cherry/plum fruit flavours. It will continue to develop for up to 10 years and will always be a wonderful counterpart to any game food.

www.escarpment.co.nz



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