



# ESCARPMENT

MARTINBOROUGH

*Larry McKenna*

## ESCARPMENT RIESLING 2015

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Alcohol by volume: 13.2%

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Total acid: 7.0g/l

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pH: 3.07

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Residual sugar: 2.8g/l

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Total dry extract: 24.4g/l

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Closure: Stelvin screw cap

A single vineyard Riesling from our own Te Muna Road site. Grown on the alluvial gravel terrace soils of the Martinborough Terrace during a perfect growing season for the district.

A smaller crop and warm dry summer allowed fruit to ripen wonderfully, producing powerful opulent wine with the lime floral zest Riesling is renowned for.

After many years of traditional stainless steel fermentation we have decided to evolve our Riesling approach to include barrel fermentation and lees contact, enhancing texture and mouth feel. A dry style (3g/l residual sugar) has been created, ideally to be enjoyed as an aperitif for something to liven up the taste buds.

It is an accurate reflection of Martinborough's unique terroir. Cellar for up to five years or more, successfully.

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



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VENTURE TO THE EDGE WITH ESCARPMENT