

Larry Melhenna

ESCARPMENT NOIR 2017

рН	3.58
TA	5.2
Alcohol	13%
No added SO2	
R.S	< 1g/L
Malic acid	0.01

Escarpment's Artisan range is a commitment to the future expansion of our key varieties. Exploring boundaries has always been part of our philosophy and is exhibited in our winemaking approach.

Our first foray into the hipster world of organic, minimal intervention wine making.

Te Muna Road organically grown Abel clone Pinot noir was naturally fermented in a clay amphora and left on skins for 270 days prior to pressing. The juice and wine has had no additions including sulphur dioxide. Un-fined and unfiltered, it is the purist expression of Pinot noir Escarpment has fashioned to date.

Enjoy over the next 12 months. No extended cellaring necessary.



www.escarpment.co.nz







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