



ESCARPMENT

MARTINBOROUGH

Larry McKenna

HINEMOA RIESLING 2017 • 375ml

Alcohol by volume:	9.8%
Total acid:	9.3g/l
pH:	3.21
Residual sugar:	129g/l
Total dry extract:	172g/l
Closure:	Screw cap

100% grown from our Te Muna Road site in what can be considered a remarkable year for the variety.

A very sweet style (129g/l sugar) has been created from individual bunch selected grapes. They were carefully skin contacted for 24 hours then gently pressed to yield the precious high sugar must. Using the German classification this wine would be Beerenauslese quality. An ideal match with fruit based desserts, soft cheeses or enjoy as an aperitif for something to liven up your taste buds.

It is a true reflection of Martinborough's distinctive terroir. Cellar for up to five years successfully.

www.escarpment.co.nz



VENTURE TO THE EDGE WITH ESCARPMENT



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