



# ESCARPMENT

MARTINBOROUGH

*Larry McKenna*

## THE EDGE PINOT NOIR 2018

Alcohol by volume:	13.1%
Total acid:	5.7g/L
pH:	3.65
Residual sugar:	<1g/L
Total dry extract:	23.3g/L
Closure:	Stelvin screw cap

100% Martinborough Pinot Noir, grown on the alluvial gravel terraces for which the district has become famous.

The season was exceptionally warm allowing high quality, fully ripe fruit to be harvested early with brilliant ripe cherry, red fruit flavours.

A medium bodied style with great backbone and a long lingering finish. An immediately accessible wine, which will improve over the next 2 years. Enjoy with full flavoured fish dishes, any red meats or vegetarian plates.

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



VENTURE TO THE EDGE WITH ESCARPMENT



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