



ESCARPMENT

MARTINBOROUGH

Larry McKenna

ESCARPMENT PINOT GRIS 2018

Alcohol by volume:	12.6%
Total acid:	6.2g/L
pH:	3.02
Residual sugar:	0.51g/L
Total dry extract:	20.2g/L
Closure:	Stelvin screw cap

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.

Grown on the alluvial gravel soils of the Martinborough Terrace during an amazing growing season for the district.

A classic warm dry summer allowed fruit to ripen perfectly producing opulent fruit flavours and great texture. Combined with barrel fermentation has allowed us to create Burgundian inspired Pinot Gris. Flavours are reminiscent of ripe pears and white stone fruit with delightful soft texture ensuring a long commanding finish. A dry style has enhanced the fruit flavours Pinot Gris is renowned for. Partial malolactic fermentation and lees stirring has improved the texture and mouth feel allowing it to match most entrée dishes.

A great alternative to Chardonnay it has been inspired by the classical French approach to the variety. It is an accurate reflection of Martinborough's unique terroir. Cellar for up to five years or more, successfully.

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VENTURE TO THE EDGE WITH ESCARPMENT



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