



ESCARPMENT

MARTINBOROUGH

Larry McKenna

ESCARPMENT PINOT BLANC 2017

Alcohol by volume:	12.3%
Total acid:	6.7g/L
pH:	3.03
Residual sugar:	2.5g/L
Total dry extract:	21.3g/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.

The Kaiserstuhl district of Germany prizes Pinot Blanc for its spicy subtle fruit flavours and its ability to truly reflect its terroir.

Escarpment Vineyard is excited to be able to release the seventh Single Vineyard Pinot Blanc from its Te Muna Road Vineyard. We believe our site ideally suits Pinot Noir so a classic Pinot Blanc should result.

A barrel fermented dry style (2.5gms/l sugar) was aged for 11 months prior to bottling. It will certainly create some interesting wine/food pairings. Enjoy while young but this wine will age gracefully for at least 5 years.

www.escarpment.co.nz



VENTURE TO THE EDGE WITH ESCARPMENT



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