



ESCARPMENT

MARTINBOROUGH

ESCARPMENT KIWA 2020 MARTINBOROUGH PINOT NOIR SINGLE VINEYARD



FRUIT FROM AN ESTABLISHED VINEYARD, GROWN ON THE FAMOUS ALLUVIAL TERRACE - A QUINTESSENTIALLY MARTINBOROUGH PINOT NOIR, WITH CLASSIC SAVOURY CHARACTERS, LIFTED SPICE AND SUPPLE TANNIN.

WINEMAKERS NOTES

The Kiwa vineyard, in the township of Martinborough is one of the mature plots planted in the district. A combination of deep alluvial gravels for which the Martinborough Terraces are renowned. A combination of Clones UCD 5 and 6 rewards us with a complex and spicy wine.

The fruit was destemmed to an open top fermented with the inclusion of some whole bunch. It was fermented using indigenous yeast and hand plunged just once a day for soft extraction, with a total vat time of 22 days. After pressing it was matured in 31% new French oak barriques for 16 months. Bottled without fining or filtration, promoting textured mouth feel and balanced fruit complexities.

Alcohol:	14.2%
Total Acid:	4.8g/L
pH:	3.73
Residual Sugar:	<1g/L
Total Dry Extract:	29.1g/L
Closure:	Stelvin Screw Cap

TASTING

The Kiwa vineyard tends to exhibit a complex array of red fruits such as raspberry, sour red cherry and red currant amidst floral perfumed notes of Chinese five spice and bergamot. Savoury complexity adds to the attractiveness with bay leaf and Chinese black tea. The palate has firm tannins that tighten the structure giving one confidence to cellar for at least 10 years. Serve at 16°C and match with any game food.