



# ESCARPMENT

MARTINBOROUGH

*Larry Melkenna*

## ESCARPMENT CHARDONNAY 2010

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Alcohol by volume: 14%

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Total acid: 7.0g/l

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pH: 3.2

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Residual sugar: < 1g/l

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Total dry extract: 20.3g/l

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

The season allowed fruit to ripen wonderfully, producing powerful opulent flavours and a flinty mineral backbone which combine beautifully with barrel fermentation to create Burgundian inspired Chardonnay. Flavours are reminiscent of white stone fruit with delightful soft texture ensuring a long commanding finish. Partial malolactic fermentation and lees stirring has enhanced the texture, complexity and mouth feel allowing it to match most entrée dishes and kaimoana.

It is an accurate reflection of Martinborough's unique terroir. Cellar for up to five years or more, successfully.

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



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VENTURE TO THE EDGE WITH ESCARPMENT