



ESCARPMENT

MARTINBOROUGH

Larry McKenna

ESCARPMENT PINOT GRIS 2010

Alcohol by volume: 14.1%

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Total acid: 6.0g/l

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pH: 3.34

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Residual sugar: 6.0g/l

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Total dry extract: 26.6g/l

Grown on the alluvial gravel soils of the Martinborough Terrace during a perfect growing season for the district. A warm dry summer allowed fruit to ripen wonderfully producing powerful opulent fruit combining beautifully with barrel fermentation 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. 6 grams residual sugar (dry essentially) has enhanced the fruit flavours Pinot Gris is renowned for. Complete malolatic fermentation and lees stirring has enhanced 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.

www.escarpment.co.nz



VENTURE TO THE EDGE WITH ESCARPMENT