



# ESCARPMENT

MARTINBOROUGH

*Larry McKenna*

## ESCARPMENT PINOT NOIR 2010

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Alcohol by volume: 14%

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Total acid: 6.2g/l

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pH: 3.58

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Residual sugar: < 1g/l

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Total dry extract: 31.3g/l

Perfume, elegant fruit flavours, and soft ripe tannins are all hallmarks of this exceptional Pinot Noir.

Perfect weather in Martinborough during flowering in December 2009 resulted in an ideal crop which required extensive thinning (green harvest). A normal warm dry summer followed creating the distinctive Escarpment style showing complexity, attractive texture and the perfect mix of black, red and green fruit flavours for which Pinot Noir is celebrated. The fruit was hand harvested, then gently handled without pumping until it was pressed. Hand plunged every 12 hours then left to macerate on skins for an average vat time of 18 days. It has been aged completely in French oak barriques, of which 30% were new, for 11 months.

Inspired by the classic wines of Burgundy, this Pinot noir is a tribute to Martinborough's unique terroir. It will cellar gracefully for up to 10 years.

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



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VENTURE TO THE EDGE WITH ESCARPMENT