



ESCARPMENT

MARTINBOROUGH

Larry Melkenna

INSIGHT SERIES

KIWA BY ESCARPMENT 2010 SINGLE VINEYARD MARTINBOROUGH PINOT NOIR

Alcohol by volume: 13.0%

Total acid: 5.9g/l

pH: 3.77

Residual sugar: <1g/l

Total dry extract: 29.7g/l

This wine was grown on the Cleland Vineyard Cambridge Street, Martinborough from 29 year old vines. A combination of deep alluvial gravels which the Martinborough Terraces are renowned for and a blend of Clones UCD 5, 6 and 13 always rewards us with savoury, complex, spicy wine.

It was open topped fermented in traditional wooden cuvees, hand plunged every 12 hours, with a total vat time of 17 days. After pressing it was matured in 30% new French oak barriques for 12 months. It was fined using a minimum of egg whites to protect the flavours but aid brightness in the glass without filtering, promoting soft mouth feel and texture. This is an outstanding example of classic Pinot Noir. It will continue to develop for up to 10 years and will always be a wonderful counterpart to any game food.

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