



ESCARPMENT

MARTINBOROUGH

Larry McKenna

INSIGHT SERIES

KUPE BY ESCARPMENT 2010 SINGLE VINEYARD MARTINBOROUGH PINOT NOIR

Alcohol by volume: 13.5%

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Total acid: 5.1g/l

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pH: 3.80

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Residual sugar: <1g/l

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Total dry extract: 22.6g/l

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The vines which have grown this wine have been our pride and joy since being planted in 1999. This is the sixth release from The Escarpment Vineyard's close planted vineyard on Te Muna Road, Martinborough. The spacing of 1.5m * 1m (6,700 vines/ha) is approaching the planting densities used in Burgundy from where the inspiration for this wine comes.

Fermented in wooden French cuvees, hand plunged and aged in 50% new French oak barriques the wine was given every priority during its elevation and now shows all the hallmarks of a grand young wine on its release in 2012. The 2010 season was exemplary in Martinborough with a warmer than average, dry summer allowing perfectly ripe fruit to be harvested in April. The crop level was below average giving great concentration.

It's at the vanguard of Pinot noir style in the New World and should age gracefully for up to 10 years. The wine is a true reflection of both Martinborough's unique terroir and the skills and experience of winemaker Larry McKenna.

www.escarpment.co.nz



VENTURE TO THE EDGE WITH ESCARPMENT