



ESCARPMENT

MARTINBOROUGH

Larry Melkenna

INSIGHT SERIES

PAHI BY ESCARPMENT 2010

SINGLE VINEYARD MARTINBOROUGH PINOT NOIR

Alcohol by volume: 14%

Total acid: 5.7g/l

pH: 3.75

Residual sugar: <1g/l

Total dry extract: 29.4g/l

This wine was grown on the McCreanor Vineyard Princess Street, Martinborough from 29 year old vines. A combination of slightly heavier soils and a single clone, 10/5 on own roots, always rewards us with this particular style; soft, ripe, pure fruit expressions in an exceedingly New World Pinot Noir.

It was open topped fermented in traditional wooden cuvees, hand plunged every 12 hours, with a total vat time of 15 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.

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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VENTURE TO THE EDGE WITH ESCARPMENT