



# ESCARPMENT

MARTINBOROUGH



## ESCARPMENT PINOT BLANC 2020

Alcohol by volume:	11.5%
Total acid:	6.5g/L
pH:	3.17
Residual sugar:	<1g/L
Total dry extract:	18.5g/L
Closure:	Stelvin Screw Cap

*Escarpment's Artisan range is a commitment to the future expansion of our key varieties. Exploring boundaries has always been part of our philosophy and is exhibited in our winemaking approach.*

The Kaiserstuhl district of Germany prizes Pinot Blanc for its spicy subtle fruit flavours and its ability to truly reflect its terroir.

Escarpment Vineyard is excited to be able to release this Single Vineyard Pinot Blanc from its Te Muna Road Vineyard.

Our site idyllically suits Pinot Noir so classic Pinot Blanc is assured.

A barrel fermented dry style (<1g/l sugar) was aged for 11 months prior to bottling. It will certainly create some interesting wine/food pairings. Enjoy while young but this wine will age gracefully for at least 5 years.

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



VENTURE TO THE EDGE WITH ESCARPMENT