



ESCARPMENT

MARTINBOROUGH

Larry Melkema

ESCARPMENT 'NOIR' PINOT NOIR 2020

Alcohol:	13.5%
Total acid:	4.9g/l
pH	3.54
Residual sugar	<1.0g/l
Total dry extract	28.7g/L
Closure:	Stelvin screw cap

Escarpment fashions Pinot Noir wines from the Martinborough district in New Zealand. Part of our ethos is to explore boundaries and create wines of interest and complexity.

The Noir label brings together 35 years of wine making experience, creating a soft, bright, fruit forward wine which can be enjoyed immediately or will cellar successfully for a number of years.

100% Martinborough hand harvested fruit has been open top fermented. After a total vat time of 16 days the wine was pressed off and barrel aged for 11 months.

Bottled without filtration. Structure and texture sit perfectly with ripe fruit flavours and gentle tannins that combine with intriguing complexity.

Enjoy with many types of cuisines or cellar confidently for 5+ years.





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