



ESCARPMENT

MARTINBOROUGH

ESCARPMENT KUPE 2020 MARTINBOROUGH PINOT NOIR SINGLE VINEYARD



KUPE IS MADE ENTIRELY FROM THE HOME BLOCK FIRST PLANTED IN 1999 AND SITUATED ON TE MUNA ROAD. THE ALLUVIAL GRAVELS ON THE MARTINBOROUGH TERRACE PROVIDE A DISTINCTIVE CHARACTER THAT SETS A BENCHMARK FOR NEW ZEALAND PINOT NOIR

WINEMAKERS NOTES

Near perfect growing conditions led to exceptional fruit that was handled with great care to help retain balance and elegance. 100% Abel clone picked over two days; the fruit was fermented in open top fermenters using indigenous yeast. They were hand plunged once daily for a total vat time of 25 days.

After pressing the wine was aged in 35% new French oak barriques for 16 months, creating a wine with ripe flavours and soft tannins. Bottled without fining or filtration, promoting soft mouth feel and balance, and every priority afforded during its elevation, showing all the hallmarks of a grand young Pinot Noir on release, July 2022.

Alcohol:	14.3%
Total Acid:	5.4g/L
pH:	3.44
Residual Sugar:	<1g/L
Total Dry Extract:	30.4g/L
Closure:	Stelvin Screw Cap

TASTING

Crimson red with a dark core. A lifted aromatic and gorgeously opulent aroma that entices the Pinot Noir fan. Perfumed red and black fruits show deep red cherry, red currant, raspberry confit and ripe plum. It shows lifted spice and game together with floral notes of perfumed spring flowers and underlying dried porcini mushrooms. A firm tannin profile rounds out the opulent fruit profile to combine excellent texture and reward patience for cellaring up to 15 years. Match with roast meats, or traditional Christmas lunch with the trimmings. Serve at 16°C.