



ESCARPMENT

MARTINBOROUGH

ESCARPMENT TE REHUA 2022 MARTINBOROUGH PINOT NOIR SINGLE VINEYARD



Te Rehua is the name of a special vineyard in Martinborough village on a site with a long held reputation for grapes with a richer fruit profile. This vineyard is renowned for robust Pinot Noirs that highlight the dense tannin structure of long lived Martinborough Pinot Noir.

Winemaker's notes

This wine is made from grapes grown on the Barton Vineyard in Huangarua Road, Martinborough, which planted in the 1990s. This site is full of deep alluvial gravels on the Martinborough Terraces and is planted in an range of several clones of Pinot Noir, which produces a classic New Zealand Pinot Noir. Hand harvested grapes were fermented in open top tanks with indigenous yeasts and 21% whole clusters. It was hand plunged once daily, with a total vat time of 25 days. After pressing, the wine was matured in 43% new French oak barriques for 20 months.

It was bottled without fining or filtration, promoting soft mouth feel.

Tasting

Te Rehua is one of the oldest vineyard blocks that we use and is a distinctive site on Martinborough's free draining alluvial gravels close to the village. It is a relatively warm vineyard that contributes typically rich flavours to Pinot Noir. The 2022 vintage has notes of dark chocolate, soy, Christmas cake and rich sweet fruits. It is luscious with aromas of dried herbs, paprika, black olives and dark berries. These flavours are the hallmark of this site in a wine with a dense structure and firm tannins. The inclusion of stems gives the wine aromatic lift and focus.

Cellar with confidence for up to 10 years

Serve with roast meats, game and charcuterie

Serve at 16°C

Alcohol:	14.2%
Total Acid:	5.4g/L
pH:	3.77
Residual Sugar:	<1g/L
Total Dry Extract:	32.9g/L
Closure:	Screwcap