

Escaroth Vineyard Pinot Noir

2021



TASTING NOTES

Escaroth is a site that truly reflects vintage variation, with 2021 for us being close to if not the very definition of Pinot Noir perfection.

It has a beguiling, complex perfume that treads both red and blue fruit and an enchanting spice, game and earthy savouriness. The very low-yielding year (3.3 tonnes/ha) coupled with the dry-farmed nature of the site has resulted in incredible concentration and intensity.

A proportion of whole-bunch is used to ensure balanced extraction and lifted aromatics. The result is a very complex, savoury Pinot Noir with a structured yet elegant tannin framework.

2021 VINTAGE

2021 was a remarkably low-yielding year across all varieties in Marlborough.

Cool weather during the flowering period resulted in lighter bunch weights, while late spring frost events meant fewer bunches. However, the warm, dry summer surmounting into drought status for the third year in a row set the smaller crop up for an excellent ripening period.

There was zero disease pressure and a record early start date for harvest. The quality and intensity evident in the small volume of fruit harvested was outstanding, resulting in powerful wines that promise to age with grace and elegance.

Alcohol: 13%

Total acidity: 5.7 g/L

pH: 3.57

Residual sugar: Nil

Total SO₂: 33 mg/L

TAYLOR PASS TERROIR

Soils in the Taylor Pass are some of the oldest in Marlborough. Comprised of very low-vigour clay, these soils naturally limit yields and concentrates flavour. The vineyard's north-facing slope ensures excellent sun exposure, while the extreme diurnal range of the Taylor Pass microclimate brings freshness, tension, and aromatic lift to the fruit.

It's a site that demands resilience, from both vines and those that farm it, but the rewards are immense purity, structure, and site-driven complexity.

ESCAROTH VINEYARD

The vineyard is dry-farmed and entirely hand-tended, a necessity given the steep, hillside terrain. The Pinot Noir is a blend of clones 115 and 777, offering fragrance and depth.

Andy and Kyna, a Californian by birth, live on the vineyard and embody a philosophy of hands-on stewardship. The name Escaroth is a nod to Tolkien's world, taken from the 'Lake-town' in The Hobbit, where the elves sourced their wine.

A lifelong Tolkien fan, Andy named the vineyard in homage, and even installed a fire-breathing Smaug to guard the entrance. Though now decommissioned (after a few too many curious visitors), Smaug still stands watch, more charm than threat, but a fitting symbol of the vineyard's character: graceful, bold and presiding.



WINEMAKING PHILOSOPHY

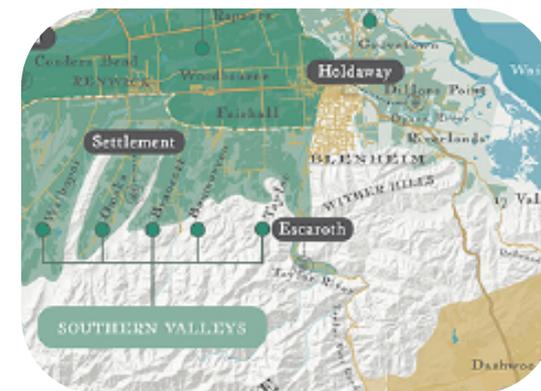
Hand-harvested on 18 March 2021, 50% of the parcel was tipped in as whole clusters into an open-top fermenter while the remainder was destemmed and crushed over the top.

The fruit was kept cool until wild yeast began fermentation after five days. The ferment was closely tended with daily hand-plunging over 14 days to draw balanced colour, tannin and aromatic lift. The wine was drained and pressed to French oak barriques (35% new).

Maturation took place in barrel over 11 months before a further three months in tank to integrate and naturally settle, and the wine was bottled without fining or filtration on 15 June 2022, retaining clarity, savoury depth and site expression.

Vegan.

Appellation Marlborough Wine Certified.



Blank Canvas
NEW ZEALAND

Vineyard: Escaroth Vineyard

Subregion: Taylor Pass > Southern Valleys > Marlborough

Soil Type: Low-vigour ancient clays

Average Vine Age: 24 years

Farming: Dry-farmed, SWNZ Certified

Altitude: 35-60 meters

Aspect: North/South rows

Clones: Dijon 777 and 115

Trellis: Spur-pruned VSP

Harvested: 18th March 2021

Harvest: Hand-picked, hand plunged

Fermentation: Wild, 50% whole bunch fermentation

Vessel: 100% French oak barriques (36% new)

Maturation: 12 months on lees

Finishing: Unfiltered | Unfined

Bottled: 15th June 2022