

Escaroth Vineyard Pinot Noir

2022



TASTING NOTES

Escaroth is a site that wears each vintage honestly, rewarding careful stewardship with wines of depth, purity, and quiet intrigue.

It has a beguiling perfume that has crunchy red fruit and florals to the fore while an enchanting umami, earthy savouriness contributes an ethereal complexity. The dry-farmed nature of the site has resulted in a focused and distinctive authenticity.

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

2022 VINTAGE

Labour, Covid and weather all impacted vintage 2022, but those who had the ability to put in extra work into the vineyards were rewarded. Significant rain in winter through to late spring marked the end of three years of drought, while a warm early December meant an abundant flowering and fruit-set which was a stark contrast to 2021.

During the warm, dry summer it was apparent that crops were likely to be bigger than average so green thinning to reduce potential yield was an important task. From mid-February cool days and nights meant the natural acidities remained high, though rainfall in March required extra care and attention in the vineyard. Those that could saw resulting wines that are expressive, elegant and classically Marlborough.

Alcohol: 13.5%

Total acidity: 5.55 g/L

pH: 3.65

Residual sugar: Nil

Total SO₂: 70 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 vineyard is planted to clones 115 and 777, offering fragrance and depth.

Andy and Kyna 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

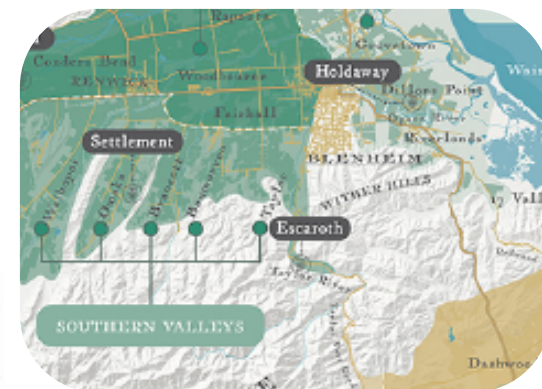
Hand-harvested on 30th March 2022, 40% of the parcel was tipped as whole clusters into an open-top fermenter while the remainder was destemmed and crushed over the top.

The fruit was kept cool for approximately 5 days until the ferment kicked off naturally, with wild yeast. The ferment was closely tended with daily hand-plunging over 15 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. The wine gently racked and then bottled without filtration on 7th July 2023, to allow an authentic expression of site, and complex savoury depth.

Please stand upright and decant carefully before enjoying - this wine may have a natural light sediment.

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: 25 years

Farming: Dry-farmed, SWNZ Certified

Altitude: 35-60 meters

Aspect: North/South rows

Clones: Dijon 777 and 115

Trellis: Spur-pruned VSP

Harvested: 30th March 2022

Harvest: Hand-picked, hand plunged

Fermentation: Wild, 40% whole bunch fermentation

Vessel: 100% French oak barriques (35% new)

Maturation: 15 months on lees

Finishing: Unfiltered

Bottled: 7th July 2023