

Escarpment Pinot Blanc 2015

The Story

The vineyard project by Larry McKenna, his wife Sue and their Australian partners Robert & Mem Kirby is based around 24 hectares of prime viticultural land nestled on the banks overlooking the Huangarua River, Martinborough. Much of the vineyard is close-planted in the latest clones of Pinot Noir, supported by plantings of Pinot Gris and lesser plantings of Pinot Blanc, Riesling and Chardonnay.[Text Wrapping Break][Text Wrapping Break]The Escarpment Vineyard, Martinborough, was born out of a passion for Pinot Noir. The wine styles are innovative for New Zealand. More complexity and structure is strived for with the wines, which will reward cellaring and be sublime matches with food.

The Vineyard

Situated just 5 kilometres east of Martinborough village, Escarpment's 24 hectares of distinctive alluvial gravel, terraced land stretches out along the banks of the Huangarua River.

Overlooking the vineyard are the Aorangi Ranges, the very hills made famous by Kupe the great Polynesian voyager who discovered New Zealand, according to Maori legend. Kupe left his three canoes, Nga Waka, on top of the range, giving rise to the now familiar landmark of the district, the "Nga Waka-o-Kupe" or three flat-topped hills on top of the range, which resemble unturned canoes. This warrior and his story provide the inspiration for the vineyard's distinctive brand and logo.

Winemaking

The sixth release of a Pinot Blanc from the Te Muna Road vineyard. Fully barrel-fermented, partially on skins for 10 days to 13.8% alc. and 0.57 g/L RS.

Tasting Note

Raymond Chan:

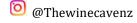
"Bright, even straw-yellow colour with light golden hues at the heart, paler edged. The nose is tightly bound with intense and concentrated, piquant aromas of yellow plums melded with yellow stonefruits and savoury nutty elements, unfolding floral and mineral notes. Dry to taste and medium-full bodied, the palate possesses sweet and plush flavours of yellow plums entwined with savoury yellow stonefruits and nutty notes. The fruit richness is enlivened by fresh, lacy acidity, and balanced by fine, dry, grainy phenolic textures that provide structure and line, carrying the wine to a positively weighted, thirst-quenching finish. This is a rich, yellow



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plum and savoury stonefruited, nutty, dry Pinot Blanc with fresh acidity and positive thirst-quenching structure."

Alcohol Percentage	13.5%
Residual Sugar	0.57 g/L
T.A.	6.7 g/L
Aging Potential	6 + years



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