

Escarpment

Escarpment Chardonnay delivers a distinctive, complex character with vibrant minerality, reflective of its Te Muna Road terroir in Martinborough. This refined wine balances bright citrus notes with subtle stone fruit and a textured, elegant finish.

ESCARPMENT
MARTINBOROUGH



Alcohol :12,90 %

Composition: 100% Chardonnay

Chardonnay 2022

Martinborough, New Zealand

Region and Vineyards

This **Chardonnay** is sourced primarily from the **Home Block on Te Muna Road** in the Martinborough district, an area renowned for its cool-climate viticulture. The **alluvial terrace** soils, composed of gravel and sand, provide excellent drainage and contribute to the wine's distinctive minerality and focus.

The **growing season** saw a cool, wet summer, delaying the Chardonnay harvest until April. Despite the challenging weather, the extended hang-time allowed for increased fruit concentration and flavor development. The fruit for this wine comes exclusively from **Martinborough**, with a blend of estate-grown grapes and select parcels from trusted growers.

Winemaking

This **Chardonnay** was crafted using traditional techniques that enhance its complexity and texture. The grapes were **whole-bunch pressed** and fermented in **French oak puncheons** (with **24% new oak**) using **indigenous yeasts**. The wine underwent **11 months of barrel aging**, which helped integrate the oak and enhance the depth of flavors. Partial **malolactic fermentation** added richness and a round mouthfeel, while maintaining the wine's natural acidity.

Tasting Notes

- **Color**: Pale gold.
- **Aroma**: The nose reveals elegant aromas of **citrus**, **jasmine**, and **white peach**, with undertones of **gunflint** and **spice**.
- **Palate**: The palate is focused and streamlined, offering flavors of **lemon curd** and **brioche**, with a core of concentrated fruit. The wine has a flinty mineral backbone and a seam of **natural acidity**, giving it freshness and structure. Partial malolactic fermentation and barrel aging contribute to the wine's breadth and complexity, ensuring a long and persistent finish.

ESCARPMENT
MARTINBOROUGH

Chardonnay 2022

Did you know?

This **Escarpment Chardonnay** is crafted to reflect the unique terroir of **Martinborough** and Escarpment's winemaking philosophy, which emphasizes balance, elegance, and restraint. This vintage showcases the ability of Martinborough's **Te Muna Road** vineyards to produce complex, mineral-driven Chardonnays.

Wine Pairing Ideas

- **Soft, creamy cheeses**: The wine's bright acidity and flinty minerality pair beautifully with rich, creamy cheeses like brie or camembert.
- **Halibut with beurre blanc**: The citrus and stone fruit notes of the wine complement the buttery richness of halibut in a classic French sauce.
- **Roast chicken with mushrooms**: The wine's complexity and structure make it an excellent match for rich chicken dishes, particularly those with earthy mushroom flavors.



Robert Parker (RP) : 93 Points (2022)

The 2022 Chardonnay shows a cooler vintage than 2021 which saw lots of rain, not a lot of sunshine and some disease pressure—the start of a wet 2023. This is starkly different on the nose! There's far less reduction and flint. This is pretty, floral, pure and mineral. In the mouth, this has a sublime quality to it. It's far sleeker and more polished than the 2021. This tastes far more like a place, this place, than the reduction in the previous wine. It's great!. Clones 95, 548 and Mendoza were used. 13% alcohol, sealed under screw cap.