



Escarpment

Escarpment Te Rehua Pinot Noir offers a robust and rich expression of Martinborough Pinot Noir, with a dense tannin structure and a complex, savory character. Its dark fruit profile and earthy undertones make it a classic representation of New Zealand's unique terroir.



Alcohol :13,70 %

Composition: 100% Pinot Noir

Te Rehua Pinot Noir 2020

Martinborough, New Zealand

Region and Vineyards

The **Te Rehua Pinot Noir** is grown on the **Barton Vineyard**, located on **Huangarua Road** in Martinborough. This vineyard, planted in the **1990s**, is part of the renowned **Martinborough Terraces**, where the deep alluvial gravel soils provide excellent drainage and contribute to the wine's mineral complexity and dense structure. The combination of various Pinot Noir clones used in the vineyard produces a classic, robust expression of New Zealand Pinot Noir.

The cool climate and long growing season in **Martinborough** allow the fruit to develop intense flavors while retaining natural acidity, which is a hallmark of the region's Pinot Noir.

Winemaking

The **Escarpment Te Rehua Pinot Noir** was made using traditional winemaking techniques. The grapes were **hand-harvested** and fermented in open-top fermenters using **indigenous yeasts**. The wine spent **20 days** on the skins, with daily **hand plunging** to ensure gentle extraction of flavor and tannin.

After fermentation, the wine was aged for **16 months** in **French oak barriques** (with **30% new oak**), adding layers of complexity and depth. It was bottled without **fining or filtration**, enhancing its soft mouthfeel and texture.

Tasting Notes

- **Color:** Deep ruby red.
- **Aroma:** The nose is complex and rich, with aromas of **black cherry** and **plum**, intertwined with savory notes of **forest floor**, **black tea**, and **licorice**.
- **Palate:** The palate is robust and full-bodied, with flavors of **dark fruits** and earthy undertones. The inclusion of stems during fermentation adds aromatic lift, while the **firm tannins** provide structure and balance. The wine finishes long, with a savory complexity that will continue to evolve over time.



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Did you know?

The **Te Rehua** vineyard is named after a **Maori god** associated with healing and renewal, symbolizing the vineyard's connection to the land. This single-vineyard Pinot Noir reflects the careful stewardship of the Barton Vineyard and the unique characteristics of the **Martinborough Terraces**.

Wine Pairing Ideas

- **Roast lamb with rosemary:** The wine's firm tannins and savory complexity complement the rich flavors of lamb.
- **Wild game:** The robust fruit and earthy notes pair beautifully with game meats such as venison or wild boar.
- **Charcuterie:** The wine's structure and dark fruit profile enhance the flavors of cured meats and pâtés.
- **Mushroom risotto:** The wine's earthy tones match well with the richness of mushrooms and creamy risotto.



James Suckling (JS) : 94 Points (2020)

Beautifully transparent with complex aromas of violets, cranberries, mulberries, morels, rosemary stems, rotisserie and oyster shells. Tight and very fine tannins alongside bright acidity support vibrant fruit and herbs. Refined and bright. Drink or hold.



Wine Spectator (WS) : 93 Points (2020)

Robust and settled into its muscular, dense frame, this offers abundant red and blue fruit flavors, with toasted herbs, rose petal, fresh tobacco and loamy earth. All of the details fit together wonderfully, with strong-brewed Earl Grey notes on the finish. Drink now through 2030.



Wine Enthusiast (WE) : 94 Points (2019)

From 30-year-old, close planted vineyards in the Martinborough Terraces, Te Rehua is a spicy and highly aromatic wine. Vibrant red berries, cinnamon, white pepper, florals and a mushroomy, umami note burst from the glass. The palate is elegantly framed, and the juicy fruit reigns, even amid structured, savory tannins. Drink now.

