



Escarpment

From Martinborough's Barton Vineyard on deep alluvial gravels, Te Rehua 2022 captures the warmth and drainage of the Martinborough Terraces, delivering concentrated Pinot Noir with mineral tension, ripe fruit purity, and sculpted tannins.



Te Rehua Pinot Noir 2022

Martinborough, New Zealand

Region and Vineyards

Te Rehua comes from the **Barton Vineyard** on Huangarua Road, near Martinborough village in **Wairarapa**. Planted in the 1990s on the **Martinborough Terraces**, the site is a mosaic of **alluvial gravels** that drain rapidly, limiting vine vigor and encouraging small berries with excellent skin-to-juice ratios. A relatively warm mesoclimate helps Pinot Noir reach full phenolic maturity while preserving shape and freshness.

Shelter and a notable **diurnal range** foster aromatic intensity, fine natural acidity, and supple yet firm tannins. Several Pinot Noir clones contribute nuance and complexity, but it is the combination of warm exposition and free-draining gravels that defines Te Rehua's signature: **rich, dark-fruited Pinot** with savoury dimension and the dense structural frame that underpins longevity.

Winemaking

Te Rehua 2022 is **100% Pinot Noir**. Grapes were **hand harvested** and sorted, then fermented with **indigenous yeasts** in open-top tanks. **21% whole clusters** were included to enhance perfume, tension, and fine-grained tannin. Gentle extraction—**hand plunging once daily**—was employed across a **25-day vat time** to safeguard purity and texture.

Post-pressing, the wine matured **20 months in French oak barriques (43% new)**, integrating subtle spice and rounding the palate without masking fruit. It was **bottled unfiltered and unfiltered** to preserve detail and mouthfeel. Stated alcohol: **14.2%**; residual sugar: **<1 g/L**. The result is a Pinot Noir of concentration and finesse, with savoury complexity and an age-worthy spine.

Alcohol :14,20 %

Composition: 100% Pinot Noir



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Tasting Notes

- **Color:** Deep garnet core with a bright, youthful rim.
- **Aroma:** Dark chocolate, soy and Christmas cake mingle with dried herbs, paprika, black olive and dark berries; subtle whole-cluster florals add aromatic lift and focus.
- **Palate:** Luscious, layered dark fruit wrapped in firm, well-knit tannins; savoury umami complexity and mineral drive balance the richness. Fresh acidity carries a long, structured, elegant finish.

Did you know?

Te Rehua is **one of Escarpment's oldest vineyard blocks**, and among the warmest they farm near the village—conditions that consistently yield Pinot Noir with richer fruit profiles, denser tannin architecture, and impressive cellaring potential.

Wine Pairing Ideas

- **Roast venison with juniper:** Mirrors the wine's dark fruit while the spice and firm tannins cut through gamey richness.
- **Duck breast with plum reduction:** Fruit-acid interplay complements the glaze; savoury notes echo the wine's umami.
- **Slow-cooked lamb shoulder:** The wine's structure and length balance gelatinous texture and rosemary-garlic seasoning.
- **Porcini mushroom risotto:** Earthy depth and umami harmonize with the wine's savoury core and subtle oak spice.



Robert Parker (RP) : 93 Points (2022)

The 2022 Te Rehua Pinot Noir is the darkest in color, with lashings of brooding exotic spice, black cherries, blood plum and even a hint of pepper-rolled pastrami. In the mouth, the wine is illuminated by fresh acidity; the ripe fruit speaks of blackberries and mouthfilling sweet roasted beetroot and brine. There is a duality of ripe fruit and very fine acidity in the mouth; they sit comfortably within each other's arms. 14.2% alcohol, sealed under screw cap.



James Suckling (JS) : 95 Points (2021)

A juicy and savory 2021 with dried strawberry, meat, mineral and earth undertones. Medium to full body. Chewy tannins and layered. Slightly smoky at the end. Charcoal. Very drinkable but better in 2025.



Wine Enthusiast (WE) : 94 Points (2021)

This is a Pinot set for the long haul and it needs time in a decanter now to show its true personality. It's meaty with a sanguine tinge. There are raspberry, plum, dried violet and cola nuances amid heaps of savory spice. On the palate, fine, spicy tannins are taut and chiseled, but there's lovely freshness and fruit character here, too. Best to leave this at least another year or two. Drink from 2025–2033. Cellar Selection

