

Escarpment

Crafted from the renowned Kiwa vineyard in Martinborough's elevated Te Muna Valley, this Pinot Noir captures the essence of its gravelly soils and cool-climate precision.

ESCARPMENT
MARTINBOROUGH



Kiwa Pinot Noir 2022

Martinborough, New Zealand

Region and Vineyards

The **Kiwa vineyard** lies on **Te Muna Road**, approximately nine kilometres east of Martinborough village, within New Zealand's **Wairarapa** region. This elevated valley benefits from **alluvial gravel soils**, characteristic of the **Martinborough Terraces**, providing exceptional drainage and concentration in the fruit. The **cool, dry climate** encourages a long ripening season, allowing Pinot Noir to develop fine aromatics, firm acidity, and mineral definition.

The vineyard's **mature vines** yield fruit of impressive consistency and balance. Gentle breezes from the coast moderate temperatures, while significant diurnal variation enhances aromatic complexity and precision. These conditions contribute to wines that are **structured yet supple**, with **refined tannins** and a strong expression of site-specific minerality.

Winemaking

Fruit from Kiwa was hand-harvested over two days, ensuring optimal ripeness and freshness. Grapes were **destemmed into open-top fermenters**, with **43% whole bunch inclusion** to enhance perfume, structure, and aromatic lift. **Indigenous yeasts** initiated fermentation, and the must was **hand-plunged once daily** for gentle extraction over **27 days of vat time**.

Following pressing, the wine was **aged for 20 months in French oak barriques (40% new)**, gaining textural depth and subtle spice without overpowering the fruit. It was **bottled unfined and unfiltered**, preserving its natural integrity and mouthfeel. The result is a Pinot Noir of remarkable **clarity, silkiness, and balance**, embodying both precision and grace.

Alcohol :14,00 %

Composition: 100% Pinot Noir

VOYAGEURS DU VIN

DISTRIBUTED BY

WWW.VOYAGEURSDUVIN.COM

ESCARPMENT
MARTINBOROUGH

Kiwa Pinot Noir 2022

Tasting Notes

- **Color:** Deep ruby with a youthful garnet edge.
- **Aroma:** Aromas of spice, anise, and dried herbs mingle with raspberry, sour red cherry, and redcurrant. Subtle notes of earth and rose stem add complexity.
- **Palate:** Juicy and vibrant, with layers of red fruit framed by fine-grained tannins and a mineral backbone. The whole-bunch inclusion adds lift and a savoury dimension. A velvety texture carries through to a long, taut finish marked by elegance and tension.

Did you know?

The **name "Kiwa"** derives from Māori mythology, referencing one of the guardians of the ocean. The vineyard's elevated position and proximity to maritime influences reflect this connection, symbolising the balance between land and sea that defines Martinborough's terroir. Escarpment's dedication to site expression has made Kiwa one of its most **distinctive single-vineyard Pinot Noirs**, prized for its textural purity and aging potential.

Wine Pairing Ideas

- **Roast duck with cherry glaze:** The wine's acidity and red fruit complement the richness of the duck.
- **Venison with wild mushrooms:** Earthy and gamey flavours resonate with the wine's savoury, stem-derived notes.
- **Grilled salmon with soy and ginger:** The delicate tannins and bright acidity balance the umami of the dish.
- **Lamb rack with rosemary and beetroot purée:** The wine's spice and minerality elevate the aromatic herbs and sweetness of root vegetables.

94

Robert Parker (RP) : 94 Points (2022)

The vineyard for the 2022 Kiwa Pinot Noir has changed since a recent acquisition and change of hands of the original Kiwa block, which is situated in the town of Martinborough. The wine leads with spiced strawberry, cherry, pomegranate molasses, red apple and pink peppercorn. The wine is mineral and spicy, with a spool of finely milled tannin and acid, which feels intimately connected. It's febrile. There's a hint of red licorice and orange rind and tobacco through the finish. Texture really is key to the experience here. While the fruit is red and white, the texture has a grippy, mineral character to it. It's an intriguing and elevating offset to the fruit profile. This shift in gear midway across the palate makes for complex drinking. Very good. It will be even better in a few years, I'd wager. 13.5% alcohol, sealed under screw cap.