



# Escarpment

Escarpment Noir Pinot Noir offers a bright and fruit-forward expression of Martinborough Pinot Noir, combining elegance with ripe summer berry flavors and a touch of spice. This wine can be enjoyed immediately or cellared for further complexity.



Alcohol :13,50 %

Composition: 100% Pinot Noir

## Noir Pinot Noir 2022

Martinborough, New Zealand

### Region and Vineyards

This wine is produced in **Martinborough**, a cool-climate wine region located at the southern tip of New Zealand's North Island. The **Martinborough terrace** is renowned for its alluvial soils, which contribute to the bright, fresh fruit character of its Pinot Noir wines. Escarpment's winemaking philosophy centers around exploring the boundaries of Pinot Noir, crafting wines with intriguing complexity and structure.

The **Noir** label reflects over three decades of winemaking expertise at Escarpment. The fruit for this vintage was sourced from various parcels across the Martinborough district, and the result is a blend of **24 individual parcels**, capturing the essence of the region's diverse terroirs.

### Winemaking

The **Escarpment Noir Pinot Noir** was made using traditional techniques. The grapes were **destemmed** and fermented in open-top vessels with **indigenous yeast**. The wine remained in contact with the skins for an average of **20 days** before being pressed and aged in predominantly older **French oak barriques** for **10 months**. It was bottled without **fining or filtration**, preserving the wine's natural character and texture.

### Tasting Notes

- **Color:** Bright ruby red.
- **Aroma:** Lifted perfume of **fresh summer berries**, including **cranberry**, **cherry**, and **strawberry**, with underlying notes of **earth** and subtle **spices** adding complexity.
- **Palate:** The palate showcases a vibrant and fresh berry profile, with **ripe cranberry**, **cherry**, and **strawberry** flavors. The wine is soft and bright, with **fine-grained tannins** providing texture and balance. The finish is long, with a fresh, crunchy vibrancy.



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## Did you know?

The **Noir** label represents Escarpment's dedication to creating fruit-forward and accessible wines while maintaining complexity. With over three decades of experience, this label showcases the mastery of Pinot Noir from the **Martinborough district**, one of New Zealand's premier Pinot Noir regions .

## Wine Pairing Ideas

- **Grilled lamb:** The ripe berry flavors and soft tannins complement the richness of grilled lamb.
- **Spaghetti Bolognese:** The wine's bright acidity and berry profile cut through the richness of the pasta, enhancing the flavors.
- **Barbecue meats:** The fresh and fruity notes of the wine pair well with the smoky, charred flavors of barbecued beef or pork.
- **Roast duck with cranberry sauce:** The vibrant berry flavors in the wine mirror the tartness of the cranberry sauce, creating a harmonious pairing.



### Robert Parker (RP) : 89 Points (2022)

*This 2022 Noir is fresh and spicy and light in the glass. Winemaker Tim Bourne said there was "no sunshine to bring out the color." There's white strawberry, white pepper, red apples and pomegranate. This is uncomplicated and fresh, delivering really pretty vinosity without insisting on deep thinking. 13.4% alcohol, sealed under screw cap. This comes from 24 individual parcels, 24% from the Te Muna Road Vineyard and the balance coming from town. Sorting was crucial in 2022, both in the vineyard and at the sorting table. It was made with whole bunches at the bottom (in the range of 20% to 50%, depending on the season), with wild ferment after a few days. "While they're fermenting, we start plunging, once a day at the moment," explains Tim. It's left on the skins for about 20 to 30 days (this cuvée was closer to 20 days). Maturation was in mostly older oak (6% new and only 5% whole bunch) for 10 months.*

