

ESCARPMENT CHARDONNAY 2023





\$37.99

Product Code:	5811
Country:	New Zealand
Region:	Wairarapa Wine Country
Sub Region:	Martinborough
Style:	White
Variety:	Chardonnay
Producer:	Escarpment

Closure:	Screw Cap
Unit:	Each
Volume:	750ml
Alcohol:	13.3%
Grape:	100% Chardonnay



New Zealand Wide Delivery





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TASTING NOTES

Winery notes (2023 Vintage)

"Sourced primarily from Escarpment's home block on Te Muna Road on the Martinborough terraces. A Chardonnay of distinction and complexity with striking minerality and a typical varietal character reminiscent of its terroir and winemaking philosophy.

Citrus, jasmine, and white peach are apparent on the nose, with undertones of gunflint and spice. The palate is focused and streamlined, with notes of lemon curd and brioche, with a core of concentrated fruit built around a seam of natural acidity giving freshness. Partial malolactic fermentation and barrel maturation help to give the wine both breadth and length, along with added complexity. It is a wine that is built around elegance and restraint, offering focus and persistence but also capturing the district's unique terroir. It will evolve in bottle over the next 5 to 7 years.

The fruit is 100% from the Martinborough region, primarily from the famous alluvial terrace and made from grapes grown on our own estate along with select growers. A mix of clones, which were individually whole bunch pressed and fermented in French oak puncheons using indigenous yeast, to enhance texture and complexity. After fermentation the wine was aged in barrel for 11 months with 24% new, creating a wine with white stone fruit characters and citrus, along with a flinty mineral backbone. It is a wine that is accessible in its youth but will also benefit from a few years in bottle."

93/100 Huon Hooke, The Real Review, October 2024 (2023 Vintage)

"Medium-full yellow colour with a smoky, funky and quite complex bouquet. There are hints of smoked meats/charcuterie,



while the taste is fine and tense, lean and restrained, but also intense and long-lasting. There's a lot of artifact, but it doesn't lack fruit. A smart chardonnay of the modern, slightly reductive style."

CONTACT VINO FINO

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