

VINO FINO

Explore a World of Wine

ESCARPMENT TE REHUA PINOT NOIR 2019



Original price was: \$94.99.~~\$82.99~~Current price is: \$82.99.

Product Code:	5823
Country:	New Zealand
Region:	Wairarapa Wine Country
Sub Region:	Martinborough
Style:	Red
Variety:	Pinot Noir
Producer:	Escarpment

Closure:	Screw Cap
Unit:	Each
Volume:	750ml
Alcohol:	13.4%
Grape:	100% Pinot Noir



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TASTING NOTES

Winery notes (2019 Vintage)

"This wine was grown on the Barton Vineyard, Huangarua Road, Martinborough from vines 27 years old. A combination of deep alluvial gravels which the Martinborough Terraces are renowned for, and a blend of many clones grown in a very sheltered spot always rewards us with a classic example of New World Pinot Noir.

Hand harvested fruit was open top fermented using indigenous yeasts in traditional wooden cuvees, hand plunged every 12 hours, with a total vat time of 22 days. After pressing it was matured in 40% new French oak barriques for 18 months. It was fined to protect the flavours and aid brightness in the glass. Bottled without filtration, promoting soft mouth feel and texture. It has a unique site derived complexity and texture combined with black cherry/plum fruit flavours. It will continue to develop for up to 10 years and will always be a wonderful counterpart to any game food."

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5 Stars & 96/100 Sam Kim, Wine Orbit, August 2021 (2019 Vintage)

"Complex and engaging, the wine shows dark berry, game, thyme, roasted nut and forest floor nuances on the nose, leading to a powerful yet elegant palate that's wonderfully weighted and textured. Rich and powerful with a firmer profile, ensuring its gracious development. At its best: 2023 to 2034."

5 Stars & 19/20 (95) Candice Chow, Raymond Chan Reviews, August 2021 (2019 Vintage)

"Deep, ruby-red with a deep purple hue, lighter on the rim. The nose is savoury and wholesome, with aromas of blackberries, cherry plum at core, interweave ash, earth, deep floral and an amalgam of spices. Medium-full bodied, scents of cherry plum, blackberries melded with violet, black pepper, unveiling earth, ash, savoury elements. The mouthfeel is broad with density of fruit and earth, rich yet bright. Lacy acidity links the fruit, dark floral fragrance and earth details provide vitality and energy. Fine-grained tannin coated the palate with silk, supple yet showing strength and gentle power. This is a beautifully structured Pinot Noir that has subtleties, strength and power on a silky palate. Match with lamb rump and wild boar over the next 10 years. The fruit was sourced from a single site Barton Vineyard on Huangarua Road, 27 y.o. vines. Handpicked, wild fermented in traditional wooden cuvees with 50% whole bunch, open-top, hand plunged every 12 hours, total vat time of 22 days. Aged in French oak barriques for 18 months, 40% new oak. Unfiltered. BioGro organic certified."

Rated Excellent, 5 Stars & 94/100 NZ Wine Rater, September 2021 (2019 Vintage)

"Boasting a very intense, funky, complex, sulphide-influenced nose with lifted, wild berry, coffee bean, and smoky fire ember aromas. A potent, structured wine with rich, powerful mouth-filling tannins. It's clearly very youthful and needs time in the bottle but the level of concentration and the way the wine opens up in the glass suggest it's all there for the long haul."

94/100 Christina Pickard, Wine Enthusiast, April 2022 (2019 Vintage)

"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, savoury tannins. Drink now-2028."

Reviews for the 2021 vintage below...

5 Stars & 96/100 Bob Campbell MW, The Real Review, April 2023 (2021 Vintage)

"Single vineyard wine from a very good vintage. The vines were planted in the 1990s using a wide variety of clones to help build complexity. Matured in French oak, 30% new. Bottled without fining or filtration. Intense. spicy, pinot noir with a mix of floral/red rose, dark cherry and ripe plum, supported by a smattering of fresh herbs that give extra energy. Nicely layered with a backbone of peppery tannins."

Rated Outstanding & 96/100 Cameron Douglas MS, July 2023 (2021 Vintage)

"Complex and alluring bouquet, floral and pretty as well as smoky and mysterious. Aromas and flavours of dark berries and mushrooms, vanilla and a whisper of truffle, sweet smoky wood and clove dust. Beautiful tannins with a seamless unfurling on the palate, fine and textured. There's a satin touch throughout the palate and flavours that are persistent and plush. A delicious wine that is beautiful today and will age developing further complexities for those who can wait. Best drinking from 2025 through 2035. An amazing wine!"

94/100 David Walker Bell, WineFolio.co.nz, July 2023 (2021 Vintage)

"This 1.1 hectare vineyard, on Huangarua Road close to the Martinborough town centre, was planted in 1990 using as many clones of Pinot Noir that were available. Diversity in planting material and the alluvial loams lead to a wine in the glass that is classic 'old school' Martinborough. Quite dense and dark, with black cherry, cassis, damson and five spice on the nose. The brooding nature continues into the palate – quite robust and generous. Tannin has a firm grip and the spice is quite defined –

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the two combining to black tea, tapenade and crushed bay notes. Very upfront and broad shouldered, this one may take time to soften those edges and evolve – one to put away for a while."

CONTACT VINO FINO

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<https://vinofino.co.nz>

OPEN HOURS

10am to 6pm - Monday to Friday
10am to 5pm - Saturday
Closed Public Holidays

VISIT VINO FINO

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Christchurch

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