Introducing:

OVER THE EDGE

Pinot Noir by Escarpment

Martinborough

Winemaker
Larry McKenna
“King of Pinot”

Pricing

The Edge brand champions New Zealand through the use of indigenous iconography. It draws on the Kupe narrative of the Escarpment range and encompasses full flavoured, high quality wines at mid price point. The ‘edge’ refers both to New Zealand’s position on the edge of the world and to the Escarpment vineyards being on the edge of the sloping escarpment on the Huangerua River. New Zealand characteristics of bold innovation are hailed by this brand that invites you to join in their venture to the edge.

2009 Over the Edge Pinot Noir

Clones: Bernard Dijon 777, 667, and Wadensvil 10/5 clone.

In the Vineyard: Our Martinborough Pinot Noir is made from grapes grown on the alluvial gravel terraces for which the district has become famous.

Harvest: The season was exceptionally warm allowing high quality, fully ripe fruit to be harvested early with brilliant ripe cherry/plum flavours.

Ageing: 50% aged in 100% French Oak & 50% aged in steel.

Tasting Notes: A full-bodied style with great backbone and a long lingering finish. An immediately accessible wine, which will improve over the next 2 years.

Food Pairing: Enjoy with full flavored fish dishes, lamb or vegetarian dishes.