



ALLAN SCOTT MARLBOROUGH CHARDONNAY 2018

VITICULTURE

As our vineyards develop with age, definitive characteristics emerge, particularly in the more diverse locations within our blocks. Winter pruning to two canes and limiting bud numbers reduces the crop to enhance both concentration and quality. Leaf plucking around the bunch zone ensures an increase in ripe fruit flavours and aids in achieving optimal ripeness.

VINIFICATION

A good level of ripeness coupled with classic elegant Marlborough characters impressed the winery team. The fruit was pressed immediately into a stainless steel tank for a quick settling period (6 hours) before hard racking. The wine is then inoculated and the fermenting juice was transferred to 500L French oak puncheons. After 8 months the wine was pumped out of barrel and into a tank to fine and filter for bottling.

DESCRIPTION

Peach and stone fruit with pineapple acidity. Smoky overtones with a butterscotch creaminess. Heirloom grapefruit flesh. These characters all combine their unique acid profiles that blend to give Marlborough Chardonnay its unique fruit forward freshness, yet still speak to its classical French inspiration.

SERVING SUGGESTION

Definitely one we would share with anything from grilled crispy skin salmon, wood roasted rotisserie chicken or even a slow cooked bbq rolled pork roast.



TECHNICAL SPECIFICATIONS *(at bottling)*

Grape Variety 100% Chardonnay

Alcohol 13.0%

Residual Sugar <2.5g/l

Oak Treatment 100% French Oak

**Malolactic
Fermentation** 100%

**1st Year of
Production** 1991

Barcode 9416917110151

Estate Produced & Bottled by:
Allan Scott Wines & Estates Ltd
Marlborough
NEW ZEALAND