



MARLBOROUGH BLACK LABEL CHARDONNAY 2024

Black Label range of wines is everything you come to expect from our Estate Range – exquisite charm and uncompromised quality, with a touch more provenance, edginess and sophistication for the adventurous.

VITICULTURE

Harvest 2023 was a season characterized by collectiveness, collaboration, tranquility, and winemaking finesse. It began strongly with excellent flowering, leading to the potential for an abundant crop come harvest time. A classic Marlborough summer saw consistent days with no excessive heat and a slightly lower sunshine total than average. Light yet persistent rain events during berry maturation meant that focused vineyard management was essential to preserve healthy fruit for the harvest. This challenge was well met across the vineyards, resulting in beautifully clean fruit ready for a promising harvest.

From the early ripening Rapaura subregion on free-draining stony silt soils, favouring ripe stone fruit and citrus flavours.

VINIFICATION

With a talented and experienced team of cellar hands and leaders, this vintage provided an opportunity for everyone to showcase their skills, collaborate, and share expertise, allowing the true essence of Marlborough fruit to shine. The grapes were picked in the cool of the morning and immediately pressed.

The juice was fermented in French oak barrels and aged on lees until the summer following harvest, then prepared for bottling.

DESCRIPTION

Ripe fruit fermented in French oak barrels give this wine a rich, mouth filling texture. Hints of vanilla, toast and brioche combine with ripe lemon peel, nectarine, and white peach.

SERVING SUGGESTIONS

Creamy pasta, seafood chowder, and if you can: raw scallops.



(at bottling)

Grape Variety	Chardonnay
Alcohol	13.1%
Residual Sugar	1.0g/l
TA	6.6g/l
Oak Treatment	100% French Oak
Malolactic	
Fermentation	100%
Vegetarian	
/Vegan	Vegan Friendly

Estate Produced & Bottled by:

Scott Family Winemakers Ltd

Marlborough

NEW ZEALAND