

ALLAN SCOTT GENERATIONS



These wines are a tribute to family tradition and a commitment to quality. They are single-vineyard sourced and made from the best grapes grown on the Scott family's own estate. These elegant wines are the result of low-yield vines, meticulous viticulture and special attention in the cellar. Due to the exacting standards, these wines are only produced in limited quantities.

2017 Pinot Noir

Carefully handpicked, the fruit is gently de-stemmed to produce as many whole berries as possible. Cold soaked, then warmed gently, it goes through a wild fermentation. After peaking at a top temperature of 29°C, it is hand plunged two to four times per day to keep the skins in contact with the fermenting juice. The wine is then cooled by itself, where it is left to macerate on skins for another 7 days. This helps to soften the wine ensuring optimum flavour and integrated tannin extraction. The wine is then drained off skins, left to settle before it's racked to 100% new French oak puncheons. It is then left to age for 12 months with natural malolactic fermentation occurring.

Expect black cherries, black doris plums and a smokey maple savoury character on the nose. The ripe and sumptuous concentrated fruit is supported by subtle notes of oak. The wine finishes very smoothly with refined ripe, light tannins providing structure and a smooth silky long flavourful finish. A great wine on a cold winter's day or matched with red meats, especially gamey food.

Technical Specifications (at bottling)

Alcohol	13.5%
Residual Sugar	0.1g/l
pH	3.68
TA	6.0g/l
Oak Treatment	12 months French Oak
Malolactic Fermentation	100%
Vegetarian/Vegan	Fined with Egg Albumen

