



MARLBOROUGH BLACK LABEL CHARDONNAY 2022

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

Vintage 2022 was a very “new” normal growing and harvesting season for a lot of Marlborough vineyards. Having secured a team of talented cellar hands, the first fruit was met with a great deal of enthusiasm and excitement. A good flowering period, steady and at times very heavy rainfall throughout the season had us employ every bit of viticulture knowledge and finesse. It was crucial to be on top of our vineyard management programme.

Fortunately, we had the ability to call on years of collective experience of growing grapes and making wine across the country. Intricate terroir knowledge and almost daily fruit assessment kept our grapes growing to their full potential.

VINIFICATION

The fruit was pressed immediately into a stainless-steel tank for a quick settling period of 6 hours before hard racking. The wine is then inoculated and the fermenting juice was transferred to 500L French oak puncheons. After 14 months the wine was pumped out of the barrel and into a tank to let particles settle at the bottom after some time. Wine skips the filtration step, but this doesn’t mean that it stays cloudy. We let gravity do the work and rack it into a fresh tank before bottling.

DESCRIPTION

A luxurious Marlborough Chardonnay, displaying typical mineral notes from the Wairau Valley. The stone fruit, pear and almond aromas are rounded off with a scrumptious mouth feel from its time in oak.

SERVING SUGGESTIONS

Don’t let a perfectly matched seafood chowder or avocado and tuna tapas stop you from enjoying this wine. It is flawlessly delicious on its own.



TECHNICAL SPECIFICATIONS

(at bottling)

Grape Variety 100% Chardonnay

Alcohol 13.00%

Residual Sugar 1.73g/l

pH 3.49

TA 6.5g/l

Oak Treatment 100% French Oak

Malolactic

Fermentation 100%

Vegetarian

/Vegan Vegan Friendly

1st Year of

Production 2018

Barcode 9416917000834

Estate produced & bottled by:
Scott Family Winemakers Ltd
Marlborough
NEW ZEALAND

ALLAN
SCOTT
FAMILY WINEMAKERS





41°30'21.6"S 173°51'31.8"E

CHARDONNAY

New Zealand - Marlborough - Wairau - Omaka

