



# MARLBOROUGH PINOT GRIS 2023

Just like the vines themselves, the family's story is entwined in the very roots of Marlborough winemaking. Allan Scott planted some of the region's first vineyards in the 1970s, and just as the name promises, it has always been a family affair. Nowadays, it has evolved into a true family calling.

## 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.

## 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 machine harvested, a process that aids in breaking them up and maximizing the extraction of flavours from the fruit. The juice was subsequently cool fermented to preserve the fruit characteristics, and then conditioned before the bottling stage.

## DESCRIPTION

Winemakers let Pinot Gris have a short spell of skin contact to enhance its colour and flavour. The result is a delicately luscious wine that exhibits pear, apple, and subtle floral and honeysuckle flavours. With a smooth texture, this wine is flawlessly delicious when enjoyed on its own.

## SERVING SUGGESTIONS

To fully appreciate this wine, we suggest serving it as an aperitif alongside a platter of hard cheeses. It also pairs well with fish dishes and stone fruit desserts. For the best experience, enjoy it lightly chilled.



## TECHNICAL SPECIFICATIONS

(at bottling)

**Grape Variety** 100% Pinot Gris

**Alcohol** 12.50%

**Residual Sugar** 5.30g/l

**pH** 3.44

**TA** 6.8g/l

**Oak Treatment** None

**Malolactic**

**Fermentation** None

**Vegetarian**

**/Vegan** Vegan Friendly

**1st Year of**

**Production** 2000

**Barcode** 9416917190962

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

A L L A N  
**SCOTT**  
FAMILY WINEMAKERS







41°30'21.6"S 173°51'31.8"E

# PINOT GRIS

New Zealand - Marlborough - Wairau - Omaka



