



# MARLBOROUGH PINOT GRIS 2023

Allan Scott Family Winemakers' vineyards predominantly occupy the stony, free-draining mid-Wairau Valley river flats. These vineyards are meticulously managed with a focus on sustainability, resulting in the production of exceptional wines that rank among the world's finest.

## VITICULTURE

Harvest 2023 was a season characterised by collectiveness, collaboration, tranquility, and winemaking finesse. It began strongly with excellent flowering, consistent rainfall, and a perfect balance of warm, sunny days, allowing the grapes to reach their fullest potential. Despite the unpredictability of heavy rain forecasts that mostly missed Marlborough, and an unexpected early chill with snow in the mountains during ripening, the grapes remained unaffected and continued to thrive.

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.

Expect the familiar and beloved aromas and flavours that Marlborough is renowned for.

## VINIFICATION

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)

<b>Grape Variety</b>	100% Pinot Gris
<b>Alcohol</b>	12.50%
<b>Residual Sugar</b>	5.30g/l
<b>pH</b>	3.44
<b>TA</b>	6.8g/l
<b>Oak Treatment</b>	None
<b>Malolactic</b>	
<b>Fermentation</b>	None
<b>Vegetarian</b>	
<b>/Vegan</b>	Vegan Friendly
<b>1st Year of</b>	
<b>Production</b>	2000
<b>Barcode</b>	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

