



MARLBOROUGH BLACK LABEL PINOT NOIR 2021

Allan Scott Family Winemakers vineyards are largely planted on the stony, free-draining mid-Wairau Valley river flats. The vineyards are sustainably managed, and with the care given during the growing season produce some of the world's greatest wines.

VITICULTURE

Vintage 2021 was a normal growing season compared to last year's uncertainty, except for harvest commencing early and finishing right before the Easter long weekend. The team expected a lower producing year due to a combination of frosts and cool weather during flowering that has caused "hens and chicks" across most grape varieties. As a result of lower crops, 2021 wines have more flavour concentration, and are more textured on the palate.

Careful planning and meticulous attention in the vineyard kept our grapes growing to their full potential. Overall, great sunshine hours, low disease pressure, light crops, and ripe fruit, all come together to produce some outstanding fruit and in turn some great wines.

VINIFICATION

The whole bunch grapes were transferred to open top cuves for cold maceration of 7-10 days followed by wild fermentation. During fermentation, the juice is pumped over and plunged up to 3 times per day allowing gentle extraction of fruit tannins. After skin time ranging from 23 to 31 days the wine was pressed, briefly settled and transferred to 20% new and 80% used barrels for maturation and 100% malolactic fermentation. Wine skips the filtration step, but this doesn't mean that it

DESCRIPTION

Marlborough Pinot Noir has aromas of spice, currant and dark Ghana chocolate. A juicy cherry mouthfeel matches perfectly with the grippy bitterness of the dark cocoa. A long and luxurious feel on the palate will remind you of your favourite cherry jam colliding with a warm dark cup of black tea.

SERVING SUGGESTIONS

Vibrantly concentrated and powerful wine which deserves a little bit of bottle aging before enjoying with rich, flavoursome food.



TECHNICAL SPECIFICATIONS

(at bottling)

Grape Variety	100% Pinot Noir
Alcohol	13.00%
Residual Sugar	0.37g/l
pH	3.67
TA	6.3g/l
Oak Treatment	100% French Oak
Malolactic	
Fermentation	100%
Vegetarian	
/Vegan	Vegan Friendly
1st Year of	
Production	2018
Barcode	9416917161269

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