



MARLBOROUGH BLACK LABEL PINOT NOIR 2022

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 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 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 stays cloudy. We let gravity do the work and rack it into a fresh tank before bottling.

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 wine to be enjoyed with rich, flavoursome food.



TECHNICAL SPECIFICATIONS

(at bottling)

Grape Variety	100% Pinot Noir
Alcohol	13.50%
Residual Sugar	0.71g/l
pH	3.72
TA	5.9g/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