



MARLBOROUGH SAUVIGNON BLANC 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 are mechanically harvested and promptly pressed during the cool night hours. To preserve the aromatic qualities, the juice is kept at low temperatures. After clarification, the juice is fermented to dryness using carefully chosen yeasts, maintaining cool temperatures throughout the process. Finally, we selected the pick of the tanks to create a fresh and vibrant blend before bottling.

DESCRIPTION

Fresh, zesty, juicy and full, this fruit-driven new world style wine will excite the senses without the racy overload. Tropical fruit with a fresh herbaceous character balanced with zesty passionfruit and a dry finish. A crisp refreshing wine, that shows the true terroir characters of the soils and area it comes from. Expect the familiar and beloved aromas and flavours that Marlborough is renowned for.

SERVING SUGGESTIONS

We recommend serving this wine chilled and enjoying it on its own or alongside the last of the summer's produce.



TECHNICAL SPECIFICATIONS

(at bottling)

Grape Variety	100% Sauvignon Blanc
Alcohol	12.00%
Residual Sugar	2.80g/l
pH	3.26
TA	8.5g/l
Oak Treatment	None
Malolactic	
Fermentation	None
Vegetarian	
/Vegan	Vegan Friendly
1st Year of	
Production	1989
Barcode	9416917120860

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

A L L A N
SCOTT
FAMILY WINEMAKERS





41°29'29.1"S 173°52'30.5"E

SAUVIGNON BLANC

New Zealand - Marlborough - Wairau Valley

