



## ALLAN SCOTT MARLBOROUGH BLACK LABEL CHARDONNAY 2018

### VITICULTURE

Handpicked Marlborough Chardonnay grapes from the Wairau Valley.

### VINIFICATION

The fruit was pressed immediately into a stainless steel tank for a quick settling period (6 hours) before hard racking. The wine is then inoculated and the fermenting juice was transferred to 500L French oak puncheons. After 8 months the wine was pumped out of barrel and into a tank to fine and filter for bottling. Lastly, the Winemaker picked out the two top barrels and expertly finished the wine to give it a perfectly balanced taste.

### DESCRIPTION

A luxurious Marlborough Chardonnay, displaying typical mineral notes from the Wairau Valley. The stone fruit, pear and almond aromas are rounded off with a scrumptious mouth feel from its time in oak.

### SERVING SUGGESTION

Don't let a perfectly matched seafood chowder or avocado and tuna tapas stop you from enjoying this wine. It is flawlessly delicious on its own.



### TECHNICAL SPECIFICATIONS *(at bottling)*

**Grape Variety** 100% Chardonnay

**Alcohol** 13%

**Residual Sugar** <2.5g/l

**Oak Treatment** 100% French Oak

**Malolactic  
Fermentation** 100%

**1<sup>st</sup> Year of  
Production** 2018

**Barcode** 9416917000834

Estate Produced & Bottled by:  
Allan Scott Wines & Estates Ltd  
Marlborough  
NEW ZEALAND