



ALLAN SCOTT MARLBOROUGH BLACK LABEL CHARDONNAY 2020 UNFILTERED & UNFINED

VITICULTURE

Harvest 2020 was unpredictable. Right at the start, we had the CV-19 lockdown introduced, so we had to adapt to the newest ways. Once all systems in place, we went out “all harvesters shaking” and picked all our fruit. In hindsight, after seeing what fruit came in, it has been a super harvest, maybe one of the better ones Marlborough has seen for the last 20 years. 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.

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 14 months the wine was pumped out of the barrel and into a tank to let particles settle at the bottom after some time. 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

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 <0.6g/l

Oak Treatment 100% French Oak

**Malolactic
Fermentation** 100%

**1st Year of
Production** 2018

Barcode 9416917000834

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