



## ALLAN SCOTT MARLBOROUGH BLACK LABEL PINOT NOIR 2018

### VITICULTURE

Handpicked from our Pinot Noir vineyards established in 1995 with a mixture of Dijon clones.

### 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.

### DESCRIPTION

This succulent 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 that warm dark cup of black tea.

### SERVING SUGGESTION

This Pinot Noir is concentrated and powerful and deserves a little bit of bottle aging before enjoying with rich flavoursome food.



### TECHNICAL SPECIFICATIONS *(at bottling)*

<b>Grape Variety</b>	100% Pinot Noir
<b>Alcohol</b>	13%
<b>Residual Sugar</b>	2.9
<b>Oak Treatment</b>	100% French Oak 20% New
<b>Malolactic Fermentation</b>	100%
<b>1<sup>st</sup> Year of Production</b>	2018
<b>Barcode</b>	9416917161269

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