



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)*

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

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