



## ALLAN SCOTT MARLBOROUGH BLACK LABEL PINOT NOIR 2019 UNFILTERED & UNFINED

### VITICULTURE

The 2019 growing season was warmer and less windy than usual. Careful planning and meticulous attention in the vineyard kept our grapes growing to their full potential. We've been pleased with the quality of good, evenly ripened fruit with solid Brix numbers across the varieties.

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>	0.4
<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