



ALLAN SCOTT MARLBOROUGH LATE HARVEST RIESLING 2018

Surely the king of wine varieties, this style shows the versatility of Riesling. This is an overtly sweet, dessert style of wine. The wine is produced by leaving the grapes on the vines well after the main harvest has finished to 'concentrate up' with the help of the botrytis fungi.

VITICULTURE

Vineyard Managers like nothing better, than being asked to "do nothing to those 5 rows, we want them to go a bit feral...". The grapes are not sprayed and are left to get fungal infections (botrytis) and left on the vine for as long as absolutely possible.

VINIFICATION

The great thing about a mouldy old rotten grape, is that it hides what can only be described as liquid gold. The unorthodox approach then continues in the winery. The grapes for this wine were loaded into the press, the press switched on. Three days later approximately 500L of liquid gold sat in the press tray. The juice was lightly filtered to get rid of the mould, it was then fermented for approximately three months before the yeast finally gave up and admitted defeat – we then filtered it again to make sure the wine was in perfect condition for bottling.

DESCRIPTION

Clean, sweet honeysuckle and raisins mixed with fresh tree-bleed maple syrup and a fine dusting of cinnamon, all of these sweet, sweet flavours meld with a silkiness that coats the entirety of the mouth but finishes clean and pure and lingers just so.

SERVING SUGGESTION

Match this wine with pâté, blue cheese, pears, and pretty much any dessert you are in to. Don't forget – because it is Riesling – it is only going to get better with age!



TECHNICAL SPECIFICATIONS *(at bottling)*

Grape Variety	100% Riesling
Alcohol	8.6%
Residual Sugar	178.8g/l
pH	3.18
TA	6.6g/l
Oak Treatment	Very old French Oak
Malolactic Fermentation	None
Vegetarian /Vegan	Fined with Isinglass (fish derived)
Barcode	9416917150355

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