

ALLAN SCOTT MARLBOROUGH BARREL AGED PINOT GRIS 2017

Marlborough Pinot Gris has grown strongly in popularity over the last few years and has quickly become a staple in the Allan Scott Family Winemakers range.

VITICULTURE

Pinot Gris, like its close relative Pinot Noir, is very labour intensive in the vineyard. Two cane pruning, bunch reduction, leaf plucking and shoot thinning are just some of the vineyard practices that were employed to ensure an intensely flavoured crop. Marlborough experienced an awesome summer, with hot, dry days ensuring great growing conditions. With only one rain event during harvest, this may be one of the best growing seasons.

WINEMAKING

This fruit was machine harvested to break up the grapes and to help with maximum extraction from the fruit. The juice was then cool-fermented to retain fruit characters before being conditioned before bottling. The wine was then aged in a mixture of old and new French oak barrels for 16 months which adds a layer of complexity.

DESCRIPTION

Our Pinot Gris pours a light straw colour and is rich in stonefruit. The short spell of skin contact to extract colour and flavour resulted in the rich golden hue that will develop with age. The wine is showing some lovely aged Pinot Gris characters found more in older Alsatian wines, from dried nuts, honeycomb and dried fruits.

SERVING SUGGESTION

Serve this wine as an aperitif with a platter of hard cheeses, with fish, or stone fruit desserts. Enjoy lightly chilled.



TECHNICAL SPECIFICATIONS (at bottling)	
Grape Variety	100% Pinot Gris
Alcohol	13.50%
Residual Sugar	1.21g/l
рН	3.32
ТА	6.4g/l
Oak Treatment Yes	
Malolactic Fermentation	None

VegetarianFined with isinglass/Vegan(fish derived)

Barcode

9416917190962

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