



## ALLAN SCOTT MARLBOROUGH PINOT NOIR 2017

A cool climate grape, Pinot Noir is particularly suited to the Marlborough region. The aging of our vines and the greater understanding we gain as growers has enabled us to further develop our Pinot Noir style each year and this vintage is no exception, continuing our aim of developing our own distinctive style.

### VITICULTURE

Produced from our Pinot Noir vineyards established in 1995 with a mixture of Dijon clones. Two cane pruning, shoot removal, bunch thinning and leaf plucking are just some of the vineyard husbandry techniques to ensure concentrated flavours and desirable sugar levels.

### VINIFICATION

The grapes were picked during the night when the fruit temperatures were at their minimum. The partially crushed 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

When the aromas of chocolate self-saucing pudding and local Marlborough black cherries hit the nose – you'll be taken back to when your Grandma used to bake the delicious pudding for dessert when you were young. The sweet fruit character of the cherries match perfectly with the grippy bitterness of the pure cocoa. The palate gives the impression of black Doris plum jam with a toasty oak texture, the drying of the tannins mixes wonderfully with finely balanced spices and fresh acidity you get in quality homemade jam.

### SERVING SUGGESTION

This Pinot Noir is concentrated and powerful and deserves a little bit of bottle aging before enjoying with rich flavoursome food – but as with all great Pinot Noirs avoid tomato based sauces.



### TECHNICAL SPECIFICATIONS

*(at bottling)*

**Grape Variety** 100% Pinot Noir

**Alcohol** 13.5%

**Residual Sugar** <2.5g/l

**Oak Treatment** 100% French Oak  
20% New

**Malolactic  
Fermentation** 100%

**Vegetarian  
/Vegan** Fined with Egg  
Albumin

**1<sup>st</sup> Year of  
Production** 1998

**Barcode** 9416917161269

**Batch** L1617.03

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