



ALLAN SCOTT MARLBOROUGH SAUVIGNON BLANC 2021

Allan Scott Family Winemakers vineyards are largely planted on the stony, free-draining mid-Wairau Valley river flats. The vineyards are sustainably managed, and with the care given during the growing season produce some of the world's greatest wines.

VITICULTURE

Vintage 2021 was a normal growing season compared to last year's uncertainty, except for harvest commencing early and finishing right before the Easter long weekend. The team expected a lower producing year due to a combination of frosts and cool weather during flowering that has caused "hens and chicks" across most grape varieties. As a result of lower crops, we anticipate 2021 wines to have more flavour concentration, and be more textured on the palate.

Careful planning and meticulous attention in the vineyard kept our grapes growing to their full potential. Overall, great sunshine hours, low disease pressure, light crops, and ripe fruit, all come together to produce some outstanding fruit and in turn some great wines.

VINIFICATION

The highly skilled and multinational team in the winery have produced another fantastic Marlborough Sauvignon Blanc. The grapes are machine harvested and immediately pressed in the cool of the night. The juice is maintained at cool temperatures to ensure the aromatics are not lost. Cleared juice is then fermented to dryness at cool temperatures with specifically selected yeasts. We then selected the pick of the tanks for blending into a wonderful fresh expression for bottling.

DESCRIPTION

Fresh, zesty, juicy and full, this fruit-driven new world style wine will excite the senses without the racy overload. Tropical fruit with a fresh herbaceous character balanced with zesty passionfruit and a dry finish. A crisp refreshing wine, that shows the true terroir characters of the soils and area it comes from.

SERVING SUGGESTION

Best enjoyed now chilled on its own, or last of the summer produce



TECHNICAL SPECIFICATIONS (at bottling)

Grape Variety	100% Sauvignon Blanc
Alcohol	12.50%
Residual Sugar	3.9g/l
pH	3.3
TA	7.2g/l
Oak Treatment	None
Malolactic Fermentation	None
Vegetarian /Vegan	Vegan Friendly
1st Year of Production	1989
Barcode	9416917120860

Estate produced & bottled by:
Allan Scott Wines & Estates Ltd
Marlborough
NEW ZEALAND