

MARLBOROUGH BLACK LABEL PINOT NOIR 2024



The Marlborough 2024 harvest saw exceptionally good conditions, resulting in high quality grapes throughout the region. Mild conditions through spring and early summer saw moderate to low crops set. Continuing warm dry conditions through summer saw optimal fruit development and healthy, disease-free grapes. Flavour development and acid retention were enhanced by a perfect combination of sunny days and cool, clear nights. With years of viticultural expertise within the family to draw on, and perfect conditions, fruit was harvested at peak flavour balance. Overall, 2024 is anticipated to be one of the very best years Marlborough has seen in recent times.

VITICULTURE

Four vineyard blocks spread across Central Rapaura and the Southern Valleys were picked separately. The mild and dry growing season gave naturally low yields with small berries. In combination with a perfect, dry ripening period, the Pinot noir from 2024 had intense colour and flavour, promising exceptional things for the resulting wine.

VINIFICATION

With a talented and enthusiastic team of international superstars in the winery, this harvest provided an opportunity to showcase the very best flavours of an exceptional vintage.

Picked in the cool of the morning, the ripe, concentrated grapes were fermented in small open top fermenters and plunged gently by hand. After pressing the wine rested in French oak barrels for 10 months. After selecting the best barrels the wine was blended and bottled just prior to the 2025 harvest.

DESCRIPTION

A classic Marlborough Pinot Noir, showing ripe red berry fruits, plum, chocolate and hints of nutmeg. The palate has a seamless combination of concentrated tannins and a rich supple texture. Delicious drinking now, this wine will soften and gain more complex truffle, smoke, and dried fruit notes with further bottle age.

SERVING SUGGESTIONS

Delicious with Camembert and Brie cheeses, and a great companion to game meat, roast chicken and duck dishes, particularly on a cool winter's night.



TECHNICAL SPECIFICATIONS (at bottling)

Grape Variety	Pinot Noir
Vineyards	Central Rapaura, Southern Valleys
Alcohol	13.5%
Residual Sugar	1.0 g/l
TA	6.0 g/l
Oak Treatment	100% French Oak Barrels
Malolactic Fermentation	yes
Vegetarian/Vegan	yes

Estate produced by
Scott Family Winemakers Ltd
Marlborough
NEW ZEALAND

