



MARLBOROUGH PINOT NOIR 2025

Just like the vines themselves, the family's story is entwined in the very roots of Marlborough winemaking. Allan Scott planted some of the region's first vineyards in the 1970s, and just as the name promises, it has always been a family affair. Nowadays, it has evolved into a true family calling.

VITICULTURE

Harvest 2025 was a standout vintage in Marlborough. Late 2024 saw good conditions for an abundant crop, with a cool early summer leading to an extended ripening period. After February the weather was warm, dry and with cool nights kept the fruit disease free, favouring full flavour development. Solid crop levels were reduced with judicious fruit thinning, keeping the vines balanced and promoting full ripeness. Acid balance was in harmony with flavour and sugar ripeness, giving a classic expression of Marlborough. Years of experience within the family vineyards shows through with elegant and expressive flavours, ready to be enjoyed in the final wine.

VINIFICATION

With a talented and enthusiastic team of international superstars in the winery, this harvest provided an opportunity to showcase the flavours of vintage 2025.

Harvested in the cool of early morning, grapes were destemmed into open fermenters and gently hand plunged during the fermentation process. After draining and pressing off skins the separate tanks were left to rest for two months before blending and bottling. No oak ageing.

DESCRIPTION

A new style of Marlborough Pinot Noir, light on tannin and generous on flavour. The vibrant fruit flavours from 2025 lend themselves well to a bright, fruit forward style of Pinot Noir. Cherry, strawberries, boysenberry, raspberry, and ripe red plum flavours are in abundance, and a soft supple structure rounds out the sensory experience.

SERVING SUGGESTIONS

- Option 1 - lightly chill and enjoy it with tapas or soft white cheeses.
Option 2 - leave at room temperature to pair with charcuterie, duck, pork or a rich, creamy pasta.



TECHNICAL SPECIFICATIONS (at bottling)

Grape Variety	100% Pinot Noir
Vineyards	Wairau Valley Marlborough
Soils	Well drained silts mixed with alluvial gravel
Alcohol	13.20%
Residual Sugar	1.7g/l
TA	5.0g/l
Oak Treatment	none
Malolactic Fermentation	yes
Vegetarian/Vegan	yes
Production	2025

Estate produced by
Scott Family Winemakers Ltd
Marlborough
NEW ZEALAND

A L L A N
SCOTT
FAMILY WINEMAKERS





41°30'21.6"S 173°51'31.8"E

PINOT NOIR

New Zealand - Marlborough - Wairau - Omaka

