

2025 Marlborough Natural Pinot Noir

Deal with it

— by —
Josh Scott

Deal With It Pinot Noir 2025

A bold new expression of New Zealand Pinot Noir, “Deal With It” ditches tradition in favour of raw, unfiltered fruit energy. Hand-picked and wild-fermented with daily plunging, it bursts with crushed raspberry, boysenberry compote, and wild cherry. No oak, no fuss, just Pinot in its raw, fruit-driven glory.

Light in tannin but packed with flavour, it’s juicy and mouthwatering, with a surprisingly deep ruby hue that surprises for such a fresh style. Early malolactic fermentation softens the palate, while a short rest in stainless preserves the wine’s freshness and brightness.

Highly drinkable and unapologetically chillable, this Pinot is made for those who love New Zealand for what it does best — fruit. Serve slightly chilled.

TECHNICAL SPECIFICATIONS (at bottling)

Grape Variety	100% Pinot Noir
Alcohol	13.0%
Residual Sugar	1.7 g/l
PH	3.71
TA	5.0 g/l
Vegetarian/Vegan	Yeah





By Josh Scott

Josh Scott, is a winemaker doing what he does best. Experimenting and pushing the boundaries and playing with new products.

Although bound by tradition, the 'By Josh Scott' range of wines is all about enjoying the craft of making wine. Natural wines are a new addition to the 'By Josh Scott' range.

All wines come from Marlborough, Jacksons Road, Allan Scott's "Millstone Vineyard". Dry farmed, no herbicides or pesticides used during the growing process and no fining or filtration in the making, this is winemaking in its rawest form. Gravity and an amount of time in oak barrels help with clarification of the wines.