



MARLBOROUGH BLACK LABEL GEWURZTRAMINER 2024

Black Label range of wines is everything you come to expect from our Estate Range – exquisite charm and uncompromised quality, with a touch more provenance, edginess and sophistication for the adventurous.

VITICULTURE

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.

The small block of Millstone Vineyard Gewurztraminer planted 20 years ago produces intense flavours. Low crops in 2024 expressed ripe flavours early in the ripening window and the fruit was picked in the cool of night while flavours were still at their most intense.

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.

After pressing the grapes, juice was fermented cool to capture the pure fruit aromas and left to rest on lees for 7 months prior to bottling in early Summer.

DESCRIPTION

A warm dry vintage was favourable for bringing on Gewurztraminers myriad flavours early in the ripening process. Flavours such as mango, lychee, guava, rose petal, allspice are in abundance, and with moderate alcohol gives a very approachable wine. The texture is soft with an off-dry finish, but the real highlight is the perfumed aromatics only Gewurztraminer can produce.

SERVING SUGGESTIONS

A wine with personality, and highly enjoyable on its own, this can be paired with aromatic dishes but may clash when a lot of heat such as chilli is involved. Surprisingly good with white meats such as pork, chicken and even duck.



TECHNICAL SPECIFICATIONS

(at bottling)

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|-----------------------|----------------|
| Grape Variety | Gewurztraminer |
| Alcohol | 12.5% |
| Residual Sugar | 15.0g/l |
| TA | 4.4g/l |
| Oak Treatment | None |
| Malolactic | |
| Fermentation | None |
| Vegetarian | |
| /Vegan | Vegan Friendly |

Estate Produced & Bottled by:

Scott Family Winemakers Ltd

Marlborough

NEW ZEALAND