



MARLBOROUGH BLACK LABEL SEMILLON 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.

From the Riverby vineyard situated directly opposite the winery, yields were low, and the grapes were picked towards the end of harvest. This variety is well known for being blended with Sauvignon Blanc in Bordeaux, but for 2024 its excellent varietal character was distinct and deserved a separate bottling to show its strengths.

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 being harvested in the cool of early morning, and transported the 400 metres from vineyard to winery, grapes were gently pressed and fermented in a small stainless steel tank. The was bottled early Summer 2024 after completing malolactic fermentation and resting on lees for 7 months.

DESCRIPTION

With an exceptional vintage in 2024, this Semillon has pushed towards riper notes than the more typically herbaceous character it shows in Marlborough. As a variety well known for its positive ageing capacity, we expect this wine will reward cellaring. Notes of ripe apple, chervil and fig complement a dry, full palate structure. Expect complex secondary notes to unfold as the wine ages.

SERVING SUGGESTIONS

Perfect with seafood, sushi and light salads, the crisp dry nature of this wine will also cut through and work well with dishes that include creamy sauces.



TECHNICAL SPECIFICATIONS

(at bottling)

Grape Variety	Semillon
Alcohol	13.1%
Residual Sugar	0.0g/l
TA	5.0g/l
Oak Treatment	None
Malolactic	
Fermentation	100%
Vegetarian	
/Vegan	Vegan Friendly

Estate Produced & Bottled by:

Scott Family Winemakers Ltd

Marlborough

NEW ZEALAND