

ALLAN SCOTT

Marlborough Pinot Noir 2017



Category:	WINE	
Style:	RED WINE	
Variety:	PINOT NOIR	
Region:	MARLBOROUGH	
Vintage:	2017	
Volume:	750ml	
Vineyard:	Produced from our Pinot Noir vineyards established in 1995 with a mixture of Dijon clones. Two cane pruning, shoot removal, bunch thinning and leaf plucking are just some of the vineyard husbandry techniques to ensure concentrated flavours and desirable sugar levels.	
Vinification:	Picked during the night when the fruit temperatures were at their minimum. Transferred to open top cuves for cold maceration of 7-10 days followed by wild fermentation. During fermentation the juice is pumped over and plunged up to 3 times per day allowing gentle extraction of fruit tannins. After skin time ranging from 23 to 31 days the wine was pressed, briefly settled and transferred to 20% new and 80% used barrels for maturation and 100% malolactic fermentation.	
Bouquet:	When the aromas of chocolate self-saucing pudding and local Marlborough black cherries hit the nose you'll be taken back to when your Grandma used to bake the delicious pudding for dessert when you were young. The sweet fruit character of the cherries match perfectly with the grippy bitterness of the pure cocoa.	
Palate:	The palate gives the impression of black Doris plum jam with a toasty oak texture, the drying of the tannins mixes wonderfully with finely balanced spices and fresh acidity you get in quality homemade jam.	
Technical Analysis:		
Alcohol:	13.50%	Residual Sugar: 2.5g/L
Packaging:	1 x 750ml	Hancocks Product: 14575