



MARLBOROUGH SAUVIGNON BLANC 2024

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 endeavour. Nowadays, it has evolved into a true family calling.

VITICULTURE

The Marlborough 2024 harvest has seen exceptional conditions, resulting in high-quality grapes across the region. A mild spring, an excellent flowering period, and a warm, dry summer contributed to optimal vine health and fruit development, allowing for a smooth harvesting period and excellent acid retention in the grapes. This ideal combination of factors, highlighted by dry and warm conditions, resulted in exceptionally flawless fruit, marking the vintage as outstanding. Overall, the 2024 vintage is anticipated to be one of the best in recent years, showcasing Marlborough's renowned terroir and viticultural expertise.

VINIFICATION

With a talented and experienced team of cellar hands and leaders, this vintage provided an opportunity for everyone to showcase their skills, collaborate, and share expertise, allowing the true essence of Marlborough fruit to shine. The grapes are mechanically harvested and promptly pressed during the cool night hours. To preserve the aromatic qualities, the juice is kept at low temperatures. After clarification, the juice is fermented to dryness using carefully chosen yeasts, maintaining cool temperatures throughout the process. Finally, we selected the pick of the tanks to create a fresh and vibrant blend before bottling.

DESCRIPTION

Fresh, zesty, and vibrant, this wine offers an alluring sensory journey without overwhelming intensity. It boasts luscious tropical fruit notes complemented by a fresh herbaceous character, all balanced with zesty passionfruit and a refined dry finish. Crisp and refreshing, this wine beautifully expresses the unique terroir of its Marlborough origins. Revel in the familiar and beloved aromas and flavours that have made Marlborough a revered name in the world of wine.

SERVING SUGGESTIONS

We recommend serving this wine chilled and enjoying it on its own or alongside the last of the summer's produce.



TECHNICAL SPECIFICATIONS

(at bottling)

| | |
|-----------------------|----------------------|
| Grape Variety | 100% Sauvignon Blanc |
| Alcohol | 12.50% |
| Residual Sugar | 4.00g/l |
| pH | 3.21 |
| TA | 7.7g/l |
| Oak Treatment | None |
| Malolactic | |
| Fermentation | None |
| Vegetarian | |
| /Vegan | Vegan Friendly |
| 1st Year of | |
| Production | 1989 |
| Barcode | 9416917120860 |

Estate produced & bottled by:
Scott Family Winemakers Ltd
Marlborough
NEW ZEALAND

A L L A N
SCOTT
FAMILY WINEMAKERS





41°29'29.1"S 173°52'30.5"E

SAUVIGNON BLANC

New Zealand - Marlborough - Wairau Valley

