ALLAN SCOTT
Marlborough Pinot Noir 2016

Category: WINE

Style: RED WINE

Variety: PINOT NOIR

Region: MARLBOROUGH

Vintage: 2016

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. Partially crushed grapes were 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% malolatic fermentation.

Bouquet: Fresh black cherries and cocoa.

Palate: The palate gives the impression of black Doris plum jam with a toasty oak texture, the drying of the tannins mix wonderfully with finely balanced spices and fresh acidity you get in quality homemade jam.

Technical Analysis:

Alcohol:	13.00%	Packaging:	1 x 750ml