

# ALLAN SCOTT Marlborough Riesling 2016



<b>Category:</b>	WINE
<b>Style:</b>	WHITE WINE
<b>Variety:</b>	RIESLING
<b>Region:</b>	MARLBOROUGH
<b>Vintage:</b>	2016
<b>Volume:</b>	750ml
<b>Vineyard:</b>	Some of these vines are now nearly 30 years of age, and are very well established. Pruned back to produce no more than 3.5 kgs per vine and with leaf plucking, these vines produce an extraordinarily consistent and high quality wine.
<b>Vinification:</b>	As in other years, harvest occurred in the coolness of the early morning. After pressing and the normal settling and racking process the juice was fermented in stainless steel tanks. During the ferment the wine was tasted daily until a desirable residual sugar level was reached, after which fermentation was promptly stopped.
<b>Bouquet:</b>	Floral and lemon aromas with subtle underlying tropical notes, follow seamlessly through to the palate.
<b>Palate:</b>	Floral and lemon aromas with subtle underlying tropical notes, follow seamlessly through to the palate. Beautifully balanced with mouth-watering acidity resulting in a truly fruity wine with a long lingering finish.

## Technical Analysis:

<b>Alcohol:</b>	12.50%	<b>pH:</b>	3.27
<b>Residual Sugar:</b>	10.1g/L	<b>Packaging:</b>	1 x 750ml
<b>Titrateable Acidity:</b>	7.83g/L	<b>Hancocks Product:</b>	17253