



ALLAN SCOTT

Black Label Pinot Noir 2018



Category: WINE

Style: RED WINE

Variety: PINOT NOIR

Region: MARLBOROUGH

Vintage: 2018

Volume: 750ml

Vineyard: Handpicked from our Pinot Noir vineyards established in 1995 with a mixture of Dijon clones.

Vinification: The whole bunch 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% malolactic fermentation.

Bouquet: Aromas of spice, currant and dark Ghana chocolate.

Palate: A juicy cherry mouthfeel that matches perfectly with the grippy bitterness of the dark cocoa. A long and luxurious feel on the palate will remind you of your favourite cherry jam colliding with that warm dark cup of black tea.

Technical Analysis:

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| Alcohol: | 13.00% | Residual Sugar: | 2.9g/L |
| Packaging: | 6 x 750ml | Hancocks Product: | 17274 |