

# ALLAN SCOTT

## Marlborough Chardonnay 2017



<b>Category:</b>	WINE
<b>Style:</b>	WHITE WINE
<b>Variety:</b>	CHARDONNAY
<b>Region:</b>	MARLBOROUGH
<b>Vintage:</b>	2017
<b>Volume:</b>	750ml
<b>Vineyard:</b>	As our vineyards develop with age definitive characteristics emerge, particularly in the more diverse locations within our blocks. Winter pruning to two canes and limiting bud numbers reduces the crop to enhance both concentration and quality. Leaf plucking around the bunch zone ensures an increase in ripe fruit flavours and aids in achieving optimal ripeness.
<b>Vinification:</b>	Picked with a good level of ripeness coupled with classic elegant Marlborough characters. The fruit was pressed immediately into a stainless steel tank for a quick settling period (6 hours) before hard racking. Leaving the juice to begin fermentation without adding yeast, a culture of wild yeast was added. The newly fermenting juice was transferred to 500L French oak puncheons, of which 15% were new. After 8 months the wine was puout of barrel and into a tank to fine and filter for bottling.
<b>Bouquet:</b>	Butterscotch and pecan crumble over white flesh nectarines and the freshness of a pineapple Fruju down by the Wairau River in the summertime.
<b>Palate:</b>	Smokey overtones with a creaminess that layers over the lingering pineapple, backed up by the heirloom grapefruit fresh from the backyard, these characters all combine their unique acid profiles that blend to give Marlborough Chardonnay its unique fruit forward freshness, yet still speak to its classical French inspiration.
<b>Technical Analysis:</b>	
<b>Alcohol:</b>	13.00%
<b>Packaging:</b>	1 x 750ml
<b>Hancocks Product:</b>	17277