

ALLAN SCOTT

Late Harvest Riesling 2015

375ml



Category:	WINE
Style:	SWEET DESSERT
Variety:	RIESLING
Region:	MARLBOROUGH
Vintage:	2015
Volume:	375ml
Vineyard:	Vineyard managers like nothing better than being asked to ..do nothing to those 5 rows, we want them to go a bit feral. Literally, the grapes are not sprayed, they are left to get fungal infections (botrytis) and left on the vine for as long as absolutely possible. In May all staff on site are rounded up, and coerced in to hand picking only the mouldiest, ugliest looking grapes. Perfect!
Vinification:	The great thing about a mouldy old rotten grape, is that it hides what can only be described as liquid gold. The unorthodox approach then continues in the winery, normally an aromatic grapes get a 2-3 hour press cycle. The grapes for this wine were loaded into the press, the press switched on . 3 days later approximately 500L of liquid gold sat in the press tray. The juice was lightly filtered to get rid of the mould, it was then fermented for approximately 3 months before the yeast finally ga
Appearance:	Honey gold
Bouquet:	Classic botrytised Riesling with Marmalade, honey and lime aromatics.
Palate:	The palate is beautifully balanced with wonderful depth and lusciousness.
Cellaring:	6-8 years
Food Match:	DESSERT/CHEESE

Technical Analysis:

Alcohol:	9.50%	Residual Sugar:	309g/L
Packaging:	1 x 375ml	Hancocks Product:	17292