

ALLAN SCOTT

By Josh Scott Marlborough Natural Sauvignon Blanc 2023



Category:	WINE		
Style:	WHITE WINE		
Variety:	SAUVIGNON BLANC		
Region:	MARLBOROUGH		
Vintage:	2023		
Volume:	750ml		
Vineyard:	From Allan Scott's Millstone Vineyard on Jackson's Road, Marlborough.		
Vinification:	Dry farmed, no herbicides or pesticides used during the growing process and no fining or filtration in the making. The fermentation process involves complete skin contact, where the juice and grape skins are not separated they undergo fermentation together without any plunging. The fermentation proceeds without temperature regulation to accelerate the process. After a brief period on the skins, the wine, now fully dry, is pressed away from the skins and transferred to a stainless steel tank.		
Appearance:	Clear, pale green.		
Palate:	Soft and textured savvy. Warm ferment and skin have taken out some of the zingy bite you might expect of the traditional Sauvignon Blanc. Very rounded and moreish.		
Technical Analysis:			
Alcohol:	12.50%	pH:	3.21
Residual Sugar:	2.80g/L	Packaging:	6 x 750ml
Titrateable Acidity:	8.5g/L	Hancocks Product:	18646