

Marlborough Natural Sauvignon Blanc



By Josh Scott Marlborough Natural Sauvignon Blanc 2023

Pushing the boundaries of Marlborough's Sauvignon Blanc to its limits. The fermentation process involves complete skin contact, where the juice and grape skins are not separated. Instead, 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 into a stainless steel tank.

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 SPECIFICATIONS (at bottling)

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| Grape Variety | 100% Sauvignon Blanc |
| Alcohol | 12.00% |
| Residual Sugar | 2.80g/l |
| pH | 3.21 |
| TA | 8.5g/l |
| Vegetarian/Vegan | Vegan Friendly |
| Barcode | 9416917001329 |

By Josh Scott

Josh Scott, is a winemaker doing what he does best. Experimenting and pushing the boundaries and playing with new products.

Although bound by tradition, the 'By Josh Scott' range of wines is all about enjoying the craft of making wine. Natural wines are a new addition to the 'By Josh Scott' range.

All wines come from Marlborough, Jacksons Road, Allan Scott's 'Millstone Vineyard'. Dry farmed, no herbicides or pesticides used during the growing process and no fining or filtration in the making, this is winemaking in its rawest form. Gravity and time help with clarification of the wines.

