



ALLAN SCOTT

By Josh Scott Marlborough Natural Pinot Noir 2025



Category:	WINE		
Style:	RED WINE		
Variety:	PINOT NOIR		
Region:	MARLBOROUGH		
Vintage:	2025		
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 finning or filtration in the making. Hand-picked and wild-fermented with daily plunging. No oak, no fuss, just Pinot in its raw, fruit-driven glory. Early malolactic fermentation softens the palate, while a short rest in stainless preserves the wine's freshness and brightness.		
Appearance:	Deep ruby hue.		
Bouquet:	Bursts with crushed raspberry, boysenberry compote and wild cherry.		
Palate:	No oak, no fuss, just Pinot in its raw, fruit-driven glory. Light in tannin but packed with flavour, its juicy and mouthwatering. Vegan friendly.		
Cellaring:	2 years		
Technical Analysis:			
Alcohol:	13.00%	pH:	3.71
Residual Sugar:	1.7g/L	Packaging:	6 x 750ml
Titrateable Acidity:	5.0g/L	Hancocks Product:	18649