



## PRODUCER PROFILE

Estate owned by: Allan Scott  
Winemaker: Josh Scott / Bruce Abbott  
Total acreage under vine: 200  
Estate founded: 1990  
Winery production: 34,046 Bottles  
Region: Marlborough  
Country: New Zealand

## Allan Scott Pinot Noir 2022

### WINE DESCRIPTION

A cool climate grape, Pinot Noir is particularly suited to the Marlborough region. Allan Scott Pinot Noir develops each year from the aging of the vines and the increasing expertise of their growers.

Produced from their Pinot Noir vineyards established in 1995 with a mixture of Dijon clones. Two cane pruning, shoot removal, bunch thinning and leaf plucking are just some of the vineyard husbandry techniques to ensure concentrated flavors and desirable sugar levels. Careful planning and meticulous attention in the vineyard keep the grapes growing to their full potential. Overall, great sunshine hours, low disease pressure, light crops, and ripe fruit, all come together to produce some outstanding grapes and in turn some great wines.

The whole bunch grapes were transferred to open top cuves for cold maceration of 7-10 days followed by wild fermentation. During fermentation, the juice is pumped over and plunged up to 3 times per day allowing gentle extraction of fruit tannins. After skin time ranging from 23 to 31 days the wine was pressed, briefly settled and transferred to 20% new and 80% used barrels for maturation and 100% malolactic fermentation. The wine skips the filtration step, but this doesn't mean that it stays cloudy. Gravity does the work and the winemakers rack it into a fresh tank before bottling.

### TASTING NOTES

This Marlborough Pinot Noir has aromas of spice, currant, and dark Ghana chocolate. A juicy cherry mouthfeel matches perfectly with the grippy bitterness of the dark cocoa. A long and luxurious feel on the palate will remind you of your favorite cherry jam colliding with a warm dark cup of black tea.

### FOOD PAIRING

Vibrantly concentrated wine to be enjoyed with rich, flavorsome food.

### VINEYARD & PRODUCTION INFO

Vineyard name:	Besley/Omaka
Vineyard size:	14
Soil composition:	Gravel and Silty-Loam
Training method:	VSP
Elevation:	80 feet
Vines/acre:	808
Yield/acre:	4 tons
Exposure:	full exposure
Year vineyard planted:	1998
Harvest time:	March - April
First vintage of this wine:	1998
Bottles produced of this wine:	34,046
Average Wine Age:	24
Sustainability Certification:	WSMP

### WINEMAKING & AGING

Varietal composition:	100% Pinot Noir
Fermentation container:	Large open top stainless steel tanks
Length of alcoholic fermentation:	7 days
Fermentation temperature:	108 °F
Maceration technique:	Cold Soak Maceration, Racking, Punchdown, Pumpovers, and Extended Skin Contact
Length of maceration:	21 days
Malolactic fermentation:	Yes
Fining agent:	Animal based
Type of aging container:	Barrels and Hogsheads
Size of aging container:	500 liters
Age of aging container:	20% new
Type of oak:	French
Length of aging before bottling:	10 months
Prefermentation technique:	Cold maceration
Time on its skins:	21 days

### ANALYTICAL DATA

Alcohol:	13.5%
pH level:	3.72
Residual sugar:	0.71 g/L

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Acidity:

5.9 g/L