



PRODUCER PROFILE

Estate owned by: Allan Scott
Winemaker: Josh Scott /Bruce Abbott
Total acreage under vine: 200
Estate founded: 1990
Winery production: 48,000 Bottles
Region: Marlborough
Country: New Zealand

Allan Scott Pinot Noir 2017

WINE DESCRIPTION

A cool climate grape, Pinot Noir is particularly suited to the Marlborough region. The aging of our vines and the greater understanding we gain as growers have enabled us to further develop our Pinot Noir style each year and this vintage is no exception, continuing our aim of developing our own distinctive style.

Produced from our 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.

The grapes were picked during the night when the fruit temperatures were at their minimum. The partially crushed grapes were transferred to open top cuvée 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.

TASTING NOTES

Deep red appearance with aromas of red cherries, raspberries and violets. Rich flavor with subtle hints of smoky oak and bright berry flavors on the palate.

FOOD PAIRING

This Pinot Noir is concentrated and powerful and deserves a little bit of bottle aging before enjoying 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:	48,000
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
Total SO ₂ :	80 mg/L

ANALYTICAL DATA

Alcohol:	13.5%
pH level:	3.7
Residual sugar:	<2.5 g/l g/L
Acidity:	5.9 g/L