



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 2014

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 has enabled us to further develop our Pinot Noir style each year and this 2013 vintage is no exception, continuing our aim of developing our own distinctive style.

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 flavoursome food.

VINEYARD & PRODUCTION INFO

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|--------------------------------|---------------|
| Vineyard name: | Besley/Omaka |
| Vineyard size: | 14 |
| Soil composition: | Gravel |
| Training method: | VSP |
| Elevation: | 495 feet |
| Vines/acre: | 808 |
| Yield/acre: | 4 tons |
| Year vineyard planted: | 1998 |
| Harvest time: | March - April |
| First vintage of this wine: | 2001 |
| Bottles produced of this wine: | 48,000 |

WINEMAKING & AGING

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|-----------------------------------|-------------------------|
| Varietal composition: | 100% Pinot Noir |
| Fermentation container: | Stainless steel tanks |
| Length of alcoholic fermentation: | 7 days |
| Fermentation temperature: | 35 °F |
| Maceration technique: | Punchdown and Pumpovers |
| Length of maceration: | 30 days |
| Malolactic fermentation: | Yes |
| Size of aging container: | 500 liters |
| Age of aging container: | New |
| Type of oak: | French |
| Length of aging before bottling: | 10 months |
| Length of bottle aging: | 3 months |