



PRODUCER PROFILE

Estate owned by: Allan Scott
Winemaker: Josh Scott /Bruce Abbott
Total acreage under vine: 200
Estate founded: 1990
Winery production: 450,000 Bottles
Region: Marlborough
Country: New Zealand

Allan Scott Sauvignon Blanc 2019

WINE DESCRIPTION

Allan Scott Family Winemakers vineyards are largely planted on the stony, free draining mid-Wairau Valley river flats. The vineyards are sustainably managed and with the care given during the growing season to produce some of the world's greatest Sauvignon Blanc wines. The wines tend to be beautifully structured, with lighter aromatics than expected off the heavier clay soils of the lower Wairau plain.

The grapes are machine harvested and immediately pressed in the cool of the night. The juice is maintained at cool temperatures to ensure the aromatics are not lost. Cleared juice is then fermented to dryness at cool temperatures with specifically selected yeasts. The best wine tanks were blended and finished for bottling.

The highly skilled team at the winery have produced another fantastic Marlborough Sauvignon Blanc. The grapes are machine harvested and immediately pressed in the cool of the night. The juice is maintained at cool temperatures to ensure the aromatics are not lost. Cleared juice is then fermented to dryness at cool temperatures with specifically selected yeasts. They then selected the pick of the tanks for blending into a wonderful fresh expression for bottling.

TASTING NOTES

Fresh, zesty, juicy and full, this fruit driven new world style wine will excite the senses without the racy overload. Tropical fruit with a fresh herbaceous character balanced with zesty passionfruit and a dry finish, this wine will take you straight back to the warmer summer days.

FOOD PAIRING

Always sensational with fresh Marlborough seafood, or try with all types of Pacific Rim fare.

VINEYARD & PRODUCTION INFO

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|--------------------------------|----------------------------|
| Vineyard name: | Millstone/Omaka/ Moorlands |
| Vineyard size: | 83 |
| Soil composition: | Gravel and Silty-Loam |
| Training method: | VSP Cane-pruned |
| Elevation: | 80 feet |
| Vines/acre: | 808 |
| Yield/acre: | 7 tons |
| Exposure: | Full Exposure |
| Year vineyard planted: | 1985 |
| Harvest time: | April |
| First vintage of this wine: | 1989 |
| Bottles produced of this wine: | 450,000 |
| Average Wine Age: | 30 |
| Sustainability Certification: | SWMP |

WINEMAKING & AGING

| | |
|-----------------------------------|-----------------------|
| Varietal composition: | 100% Sauvignon Blanc |
| Fermentation container: | Stainless steel tanks |
| Length of alcoholic fermentation: | 16 days |
| Fermentation temperature: | 55 °F |
| Malolactic fermentation: | None |
| Fining agent: | Vegan |
| Type of aging container: | Stainless steel tanks |
| Length of bottle aging: | 1 month |
| Total SO ₂ : | 120mg/L mg/L |

ANALYTICAL DATA

| | |
|-----------------|------------|
| Alcohol: | 12.5% |
| pH level: | 3.17 |
| Residual sugar: | 3.3g/L g/L |
| Acidity: | 7.9 g/L |