

ALLAN SCOTT GENERATIONS



These wines are a tribute to family tradition and a commitment to quality.

They are single-vineyard sourced and made from the best grapes grown on the Scott family's own estate. These elegant wines are the result of low-yield vines, meticulous viticulture and special attention in the cellar. Due to the exacting standards, these wines are only produced in limited quantities.

2016 Chardonnay

Generations Chardonnay comes from our Wallops vineyard, which consistently produces high quality crops year after year. Picked in the dead of night, the wine is gently pressed and cold settled for 12 hours before it is racked off the heavy lees. The light lees, still in suspension, give the wine some added depth and complexity while fermenting. The wine is then left to go through wild ferment and once started it is barrelled down to oak to complete a warm fermentation, producing complexity, great autolysis characters, weight and mouth feel. It is aged for 12 months in 80% new French oak barrels before it is moved straight to bottle with only a light filtration.

This Chardonnay is like a ripe stone fruit brulee with aromas of vanilla and sweet toasty oak. The palate is full and luscious, with creamy fruitiness and delivers a lovely fresh acidity on the finish

A bold wine suited to dishes including smoked food, or soft cheeses but equally delicious with duck fat fries with roasted garlic aioli.

Technical Specifications (at bottling)

Alcohol	13.5%
Residual Sugar	3.4g/l
pH	3.53
TA	5.29g/l
Oak Treatment	12 months French Oak
Malolactic Fermentation	100%
Vegetarian/Vegan	Fined with isinglass

