



ALLAN SCOTT MARLBOROUGH SAUVIGNON BLANC 2017

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 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 plains.

VITICULTURE

The 2017 growing season was challenging and one of Marlborough's most surprising years. Cool temperatures and rain after the Christmas break slowed ripening, so with disease pressure greater than seen for more than 10 years, grapes were picked at lower sugar levels than traditional years. Expecting greener styles of wine, we were pleasantly surprised to see tropical fruits, juicy tasty fruit, resulting in a wine with great structure and length.

VINIFICATION

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.

DESCRIPTION

Mouth filling and juicy on the palate, this fruit driven style of wine dances on the palate. Pomegranate juice and wild Marlborough Sounds banana passionfruit meet the citrus and herbaceous characters expected from a Marlborough Sauvignon Blanc.

SERVING SUGGESTION

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



TECHNICAL SPECIFICATIONS

(at bottling)

Grape Variety	100% Sauvignon Blanc
Alcohol	12.51%
Residual Sugar	2.9g/l
pH	3.08
TA	8.0g/l
Oak Treatment	None
Malolactic Fermentation	None
Vegetarian /Vegan	Fined with isinglass (fish derived)
1st Year of Production	1989
Barcode	9416917120860
Batch	L1217.E8

Estate produced & bottled by:
Allan Scott Wines & Estates Ltd
Marlborough
NEW ZEALAND