



PRODUCER PROFILE

Estate owned by: Allan Scott
 Winemaker: Josh Scott /Bruce
 Abbott/Matt Elrick
 Total acreage under vine: 200
 Estate founded: 1990
 Winery production: 100,000,000 Bottles
 Region: Marlborough
 Country: New Zealand

Sauvignon Blanc 2017

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.

TASTING NOTES

New Zealand Sauvignon Blanc is known for its zesty character and clean, pure aromas. Allan Scott Sauvignon Blanc is characteristically New Zealand with its pale lemon hue and classic aromas of citrus and gooseberry, and tropical passion fruit. The palate delivers firm structure that is carried by racy acidity. All of this culminates in a mouthwatering finish.

FOOD PAIRING

Try sitting at the water's edge on a thick blanket with some crispy fresh fish and chips, your best wine glasses, and a bottle of this sensational wine!

VINEYARD & PRODUCTION INFO

Vineyard name:	Millstone/Omaka/ Moorlands
Vineyard size:	83 acres
Soil composition:	Gravel
Training method:	VSP
Elevation:	495 feet
Vines/acre:	808
Yield/acre:	5.6 tons
Exposure:	Northern
Harvest time:	April
First vintage of this wine:	1989
Bottles produced of this wine:	450,000

WINEMAKING & AGING

Varietal composition:	100% Sauvignon Blanc
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	14 days
Fermentation temperature:	55 °F
Maceration technique:	Punchdown and Pumpovers
Malolactic fermentation:	no
Fining agent:	Animal based
Type of aging container:	Stainless steel tanks
Length of bottle aging:	1 month

ANALYTICAL DATA

Alcohol:	12.5 %
pH level:	3.1
Residual sugar:	2.9 g/L
Acidity:	8.0 g/L