



## 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 2018

### 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 and Silty-Loam      |
| Training method:               | VSP Cane-pruned            |
| Elevation:                     | 80 feet                    |
| Vines/acre:                    | 808                        |
| Yield/acre:                    | 7.0 tons                   |
| Exposure:                      | Full Exposure              |
| Year vineyard planted:         | 1985                       |
| Average Vine Age:              | 30                         |
| Harvest time:                  | April                      |
| First vintage of this wine:    | 1989                       |
| Bottles produced of this wine: | 450,000                    |
| 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:          | no                    |
| Fining agent:                     | Vegan                 |
| Type of aging container:          | Stainless steel tanks |
| Length of bottle aging:           | 1 month               |

### ANALYTICAL DATA

|                 |              |
|-----------------|--------------|
| Alcohol:        | 13.0 %       |
| pH level:       | 3.3          |
| Residual sugar: | 3.5g/L g/L   |
| Acidity:        | 7.5 g/L      |
| Total SO2:      | 120mg/L mg/L |