



## ALLAN SCOTT MARLBOROUGH BLACK LABEL CHARDONNAY 2019 UNFILTERED & UNFINED

### VITICULTURE

The 2019 growing season was warmer and less windy than usual. Careful planning and meticulous attention in the vineyard kept our grapes growing to their full potential. We've been pleased with the quality of good, evenly ripened fruit with solid Brix numbers across the varieties.

Handpicked Marlborough Chardonnay grapes from the Wairau Valley.

### VINIFICATION

The fruit was pressed immediately into a stainless steel tank for a quick settling period (6 hours) before hard racking. The wine is then inoculated and the fermenting juice was transferred to 500L French oak puncheons. After 14 months the wine was pumped out of the barrel and into a tank to let particles settle at the bottom after some time. Wine skips the filtration step, but this doesn't mean that it stays cloudy. We let gravity do the work and rack it into a fresh tank before bottling.

### DESCRIPTION

A luxurious Marlborough Chardonnay, displaying typical mineral notes from the Wairau Valley. The stone fruit, pear and almond aromas are rounded off with a scrumptious mouth feel from its time in oak.

### SERVING SUGGESTION

Don't let a perfectly matched seafood chowder or avocado and tuna tapas stop you from enjoying this wine. It is flawlessly delicious on its own.



### TECHNICAL SPECIFICATIONS *(at bottling)*

**Grape Variety** 100% Chardonnay

**Alcohol** 13%

**Residual Sugar** <1.1g/l

**Oak Treatment** 100% French Oak

**Malolactic  
Fermentation** 100%

**1<sup>st</sup> Year of  
Production** 2018

**Barcode** 9416917000834

Estate Produced & Bottled by:  
Allan Scott Wines & Estates Ltd  
Marlborough  
NEW ZEALAND