



HAWKES BAY MERLOT MALBEC 2020

VITICULTURE

The fruit for this wine comes from a meticulously managed vineyard where specific leaf plucking, shoot and fruit thinning consistently produce outstanding grapes.

VINIFICATION

The grapes were harvested in the cool of the morning in perfect condition. The fruit was gently handled into the winery where it was cold-soaked for five days before a mixture of cultured and indigenous yeast were added for the primary fermentation. After the fermentation, the wine stayed on skins for five days before being pressed off, settled for two days then into French oak barrels for 10 months, during which time the wine went through malolactic fermentation. When complete the wine was gently pumped out of a barrel to stainless steel tanks where it was fined and filtered before bottling.

DESCRIPTION

It's splendidly ripe and fragrant with black Doris plum, sweet cherry, cedary oak, olive and subtle spice notes, leading to a beautifully weighted palate offering silken texture and fine polished tannins. Flavoursome and immediately appealing.

SERVING SUGGESTIONS

Allan Scott Merlot Malbec is the perfect accompaniment to good strong cheese or barbequed meats. Best served at room temperature and given a little time to breathe.



TECHNICAL SPECIFICATIONS

(at bottling)

Alcohol	13.00%
Residual Sugar	0.42g/l
pH	3.65
TA	5.8g/l
Oak Treatment	French Oak
Malolactic	
Fermentation	100%
Vegetarian	
/Vegan	Vegan Friendly
Barcode	9416917140653

Estate produced & bottled by:
Scott Family Winemakers Ltd
Marlborough
NEW ZEALAND