



MARLBOROUGH BLACK LABEL CHARDONNAY 2021

Black Label range of wines is everything you come to expect from our Estate Range – exquisite charm and uncompromised quality, with a touch more Provenance, Edginess and Sophistication for the adventurous.

VITICULTURE

Vintage 2021 was a normal growing season compared to last year's uncertainty, except for harvest commencing early and finishing right before the Easter long weekend. The team expected a lower producing year due to a combination of frosts and cool weather during flowering that has caused "hens and chicks" across most grape varieties. As a result of lower crops, 2021 wines have more flavour concentration, and are more textured on the palate. Overall, great sunshine hours, low disease pressure, light crops, and ripe fruit, all come together to produce some outstanding fruit and in turn some great wines.

You can expect every bit of aroma and flavour you have grown to know and love Marlborough for.

VINIFICATION

The fruit was pressed immediately into a stainless-steel tank for a quick settling period of 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 SUGGESTIONS

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 13.00%

Residual Sugar 0.4g/l

pH 3.56

TA 5.3g/l

Oak Treatment 100% French Oak

Malolactic

Fermentation 100%

Vegetarian

/Vegan Vegan Friendly

1st Year of

Production 2018

Barcode 9416917000834

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

ALLAN
SCOTT
FAMILY WINEMAKERS





41°30'21.6"S 173°51'31.8"E

CHARDONNAY

New Zealand - Marlborough - Wairau - Omaka

