



MARLBOROUGH PINOT GRIS 2024

Just like the vines themselves, the family's story is entwined in the very roots of Marlborough winemaking. Allan Scott planted some of the region's first vineyards in the 1970s, and just as the name promises, it has always been a family affair. Nowadays, it has evolved into a true family calling.

VITICULTURE

The Marlborough 2024 harvest has seen exceptional conditions, resulting in high-quality grapes across the region. A mild spring, an excellent flowering period, and a warm, dry summer contributed to optimal vine health and fruit development, allowing for a smooth harvesting period and excellent acid retention in the grapes. This ideal combination of factors, highlighted by dry and warm conditions, resulted in exceptionally flawless fruit, marking the vintage as outstanding. Overall, the 2024 vintage is anticipated to be one of the best in recent years, showcasing Marlborough's renowned terroir and viticultural expertise.

VINIFICATION

With a talented and experienced team of cellar hands and leaders, this vintage provided an opportunity for everyone to showcase their skills, collaborate, and share expertise, allowing the true essence of Marlborough fruit to shine. The grapes were machine harvested, a process that aids in breaking them up and maximizing the extraction of flavours from the fruit. The juice was subsequently cool fermented to preserve the fruit characteristics, and then conditioned before the bottling stage.

DESCRIPTION

Our winemakers have allowed Pinot Gris a brief spell of skin contact, enriching its colour and enhancing its flavour profile. The result is a delicately luscious wine that exudes the elegance of ripe pear, crisp apple, and subtle notes of floral and honeysuckle. Its smooth texture makes it impeccably delicious, offering a seamless tasting experience that is perfect for savouring on its own. Indulge in this refined Pinot Gris, where every sip reveals the craftsmanship and the exquisite balance of flavours.

SERVING SUGGESTIONS

To fully appreciate this wine, we suggest serving it as an aperitif alongside a platter of hard cheeses. It also pairs well with fish dishes and stone fruit desserts. For the best experience, enjoy it lightly chilled.



TECHNICAL SPECIFICATIONS

(at bottling)

Grape Variety 100% Pinot Gris

Alcohol 13.00%

Residual Sugar 6.00g/l

pH 3.49

TA 5.9g/l

Oak Treatment None

Malolactic

Fermentation None

Vegetarian

/Vegan Vegan Friendly

1st Year of

Production 2000

Barcode 9416917190962

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

A L L A N
SCOTT
FAMILY WINEMAKERS





41°30'21.6"S 173°51'31.8"E

PINOT GRIS

New Zealand - Marlborough - Wairau - Omaka

