



Ponga

The Silver Fern

On the northeast side of New Zealand's South Island, the Wairau River flows north along the foothills and into the warm flatlands of Marlborough. It's fertile country, temperate and dry, perhaps the best place on earth for growing Sauvignon Blanc grapes. This is where Ponga originates, the value line from Allan Scott.

Allan Scott is one of the true pioneers and a name synonymous with New Zealand's acclaimed Marlborough region, having planted the region's first vineyard in 1973. In June 2011 he was awarded a Queen's Birthday honour for services to the New Zealand wine industry. Allan's commitment to the wine industry dates back to 1973 when he signed on with Montana to develop their Marlborough vineyards. In 1980 he was head-hunted by Corbans and oversaw the establishment of their Marlborough vineyards. He became their senior Viticultural Manager, with responsibility for the company's entire national grape intake, and part of the winemaking team. This interest eventually led to the establishment of Allan Scott Family Winemakers.

The grapes are picked cool and pressed. Fermentation takes place in stainless steel vessels at 15° C to 19° C to target fresh and fruit forward flavors. There is no malolactic fermentation and the wine is bottled early to retain its primary characteristics.

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