



Scott Base

Pinot Noir Reserve 2017

Scott Base. Our Place.

The Scott family, owners of Allan Scott Family Winemakers, have long had an affinity with Central Otago. The Scott Base Vineyard was established in 1994 and is situated in the heart of Central Otago on terraces overlooking the town of Cromwell and Lake Dunstan.

VITICULTURE

Scott Base is a terraced vineyard with sandy, silty, loam soil, and sustainably managed. The vines are spur pruned and the laterals removed to encourage the vine to concentrate on fruit production. The Pinot Noir Reserve grapes come off the vines at the bottom of the terrace.

VINIFICATION

Each batch of grapes was hand-picked in the cool of the morning, pressed, and the juice settled at cool temperatures. This was then 25% whole bunch fermented using wild yeasts. When the alcoholic fermentation is near completion the wine is allowed to go through a full malolactic fermentation and then a further maturation in barrels.

DESCRIPTION

This Pinot Noir Reserve is big, grunty, and full bodied. The luscious deep burgundy colour carries lots of toasted cigar and cedar notes and is backed up with juicy plum jam and ripe tamarillo aromas.

It has a rich fruit sweetness but finishes surprisingly smooth on the palate, with a smokiness that lingers on.

It needs to be cellared for 3 to 4 years to be at its best as its still so big now. Quite simply, the best of our Central Otago range.

SERVING SUGGESTION

Try with wild game meat



TECHNICAL SPECIFICATIONS (at bottling)

Grape Variety	100% Pinot Noir
Alcohol	13.5%
Residual Sugar	0.2g/l
pH	3.62
TA	6.3g/l
Oak Treatment	100% French Oak with 50% new
Malolactic Fermentation	100%
1st Year of Production	2008

Vegan Friendly



Estate Produced & Bottled by:
Scott Base Vineyards, McNab Road,
Cromwell,
NEW ZEALAND