

Pinot Noir Reserve 2016

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.

VINIFICATION

Each batch of selected grapes was harvested in the cool of the morning, pressed, and the juice settled at cool temperatures. This was then barrel 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 with regular lees stirring.

DESCRIPTION

This Reserve is a full-bodied Pinot Noir with aromas of berry fruit and black cherries, wild thyme and toasty oak, layered with savoury spice. It is a wine that is rich and luscious with supple tannins, balanced acidity and a long finish. 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

pН 3.62

TA 6.3g/l

Oak Treatment 100%

> French Oak with 35% new

Malolactic

Fermentation 100%

Traditionally fined Vegetarian

with albumin (egg) and isinglass (fish

derived)

1st Year of 2008 Production

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