



Scott Base

CENTRAL OTAGO

SCOTT BASE

PINOT NOIR 2023

Scott Base. Our Place.

VITICULTURE

Harvest 2023 was a season characterized by collectiveness, collaboration, tranquility, and winemaking finesse. It began strongly with excellent flowering, leading to the potential for an abundant crop come harvest time.

A classic Central Otago Summer saw consistent days with slightly higher than average heat summation.

Persistent rain events during berry maturation meant that focused vineyard management

was essential to preserve healthy fruit for the harvest. This challenge was well met, resulting in beautifully clean fruit ready for a promising harvest.

From our hillside Scott Base vineyard in Cromwell all fruit was carefully hand picked then sent overnight to our Marlborough winery.

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 the fruit to shine. The hand-picked grapes were destemmed and gently transferred to open fermentation tanks. After 7-10 days the grapes began to ferment and were hand-plunged daily before draining and pressing into French Oak barrels. Maturation for a year in barrels was followed by a barrel selection process, with the wine then blended and prepared for bottling.

DESCRIPTION

The Scott Base Pinot Noir shows bright fruit typical of Central Otago, with ripe cranberry, dark cherry, blackberry, blueberry and mocha notes. The palate continues with a silky entry and a sustained rich medley of primary fruit, vanilla and toast oak complexity, and a plush, velvety tannin structure.

SERVING SUGGESTIONS

A classic match with game meat such as venison or duck, but equally well suited to more domestic comestibles that include beef, pork and lamb. The wines' structure and generosity will complement the enjoyment of a main course or possibly provide a trusty companion on a stormy winters evening.



TECHNICAL SPECIFICATIONS

(at bottling)

Grape Variety	Pinot Noir
Alcohol	13.5%
Residual Sugar	0.4g/l
TA	5.6g/l
Oak Treatment	100% French Oak
Malolactic	
Fermentation	Yes
Vegetarian	
/Vegan	Vegan Friendly

Estate Produced & Bottled by:

Scott Family Winemakers Ltd

Marlborough

NEW ZEALAND