



Chardonnay 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.

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

Aromas of citrus and ripe white peach with nutty notes and toasty oak. Lifted fresh grapefruit and citrus on the palate with tightly structured minerality and overlying hints of grapefruit. Still very youthful with plenty of promise for the future.

SERVING SUGGESTION

Try with rich creamy dishes, mild coconut curries or a beautiful brie. Drink now or cellar for up to 5 years, will evolve and age very well.



TECHNICAL SPECIFICATIONS (at bottling)

Grape Variety	100% Chardonnay
Alcohol	13.5%
Residual Sugar	0.6g/l
pH	3.26
TA	7.1g/l
Oak Treatment	100% French Oak with 35% new
Malolactic Fermentation	100%
Vegetarian	Traditionally fined with albumin (egg) and isinglass (fish derived)
1st Year of Production	2008

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