



# Scott Base

## Chardonnay Reserve 2018

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 sustainably managed terraced vineyard with sandy, silty, loam soil. The vines are spur pruned and the laterals removed to encourage the vine to concentrate on fruit production.

### VINIFICATION

The Scott Base Reserve 2018 has been made with minimal winemaking intervention. Handpicked, put through wild malolactic fermentation and left to age in 100% new French Oak for 20 months. The wine is unfiltered and unfiltered so the wine may have a cloudy appearance and a small beneficial sediment may be in the bottle.

### DESCRIPTION

The aroma of Peach and Apricot with smokey and toasty oak. Sweet Citrus on the palate, and oaky notes. The wine finishes with crisp acidity and hints of ripe grapefruit. The wine is drinking well now, after its extended barrel maturation, but would benefit with 3-5 years bottle ageing.

### SERVING SUGGESTION

Drink now or cellar for up to 3-5 years, will evolve and age very well. Being unfiltered this is a great wine to show friends and family about different styles of winemaking.



### TECHNICAL SPECIFICATIONS (at bottling)

<b>Grape Variety</b>	100% Chardonnay
<b>Alcohol</b>	14.30%
<b>Residual Sugar</b>	0.9/l
<b>pH</b>	3.50
<b>TA</b>	6.3g/l
<b>Oak Treatment</b>	100% French Oak with 100% new
<b>Malolactic Fermentation</b>	100%
<b>1<sup>st</sup> Year of Production</b>	2008

**Vegan Friendly**



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