



SCOTT BASE CENTRAL OTAGO PINOT NOIR 2016

The Allan Scott Family has always shown a keen interest in 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

The Scott Base Pinot Noir is 100% handpicked and whole berry fermented. It spends 30 days on its skin to help extract colour, tannins and fruit characters. After fermentation the wine ages for 15 months in French oak barriques (25% new) before being lightly racked and filtered ready for bottling.

DESCRIPTION

This is the family's favourite variety, with loads of concentrated berry fruit and wild herbs. It is perfectly balanced with fine acidity and length, just what you would expect out of this region

SERVING SUGGESTION

Ideal with pâtés and salami, this wine matches beautifully with beef and lamb dishes, and try also pairing with game. Don't be afraid to serve with a dark chocolate mousse either. Drink now or cellar for up to 5 years.



TECHNICAL SPECIFICATIONS *(at bottling)*

Grape Variety 100% Pinot Noir

Alcohol 13.5%

Residual Sugar 2.1g/l

pH 3.68

TA 6.3g/l

Oak Treatment 100% French Oak
with 35% new

**Malolactic
Fermentation** 100%

**Vegetarian
/Vegan** 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