



Scott Base

PINOT NOIR 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

The Scott Base Pinot Noir is carefully picked 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 (35% new) before being lightly racked and filtered ready for bottling.

DESCRIPTION

Classic Central Otago aromatics of ripe cherries, raspberries and wild thyme. The palate is full of primary fruits and finishes with smooth tannins and oak sweetness.

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	0.2g/l
pH	3.6
TA	6.4g/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	2008

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