



## PINOT NOIR 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 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 10 months in French oak barriques 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)

<b>Grape Variety</b>	100% Pinot Noir
<b>Alcohol</b>	13%
<b>Residual Sugar</b>	0.46g/l
<b>pH</b>	3.6
<b>TA</b>	5.8g/l
<b>Oak Treatment</b>	100% French Oak with 30% 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