



## SAUVIGNON BLANC 2021

Scott Base. Our Place.

Scott Base Vineyard owned by Allan Scott Family Winemakers has diverged from its original single Central Otago Vineyard with the inclusion of a prime site Vineyard in Marlborough for the production of premium Marlborough varietal wines.

### VITICULTURE

The team expected a lower producing year due to a combination of frosts and cool weather during flowering that has caused “hens and chicks” across most grape varieties. As a result of lower crops, we anticipate 2021 wines to have more flavour concentration, and be more textured on the palate.

### VINIFICATION

Minimal handling was used to retain all the stunning aromatics and flavours in the wine. Once it was gently pressed to tank, the fruit parcels were cool-fermented with wild yeast. An extended period on lees helped build even more texture and complexity, this wine was then bottled to capture the natural characteristics of the vineyard.

### DESCRIPTION

Fresh, zesty, juicy and full, this fruit-driven new world style wine will excite the senses without the racy overload. Tropical fruit with a fresh herbaceous character balanced with zesty passionfruit and a dry finish. A crisp refreshing wine, that shows the true terroir characters of the soils and area it comes from.

### SERVING SUGGESTION

Best enjoyed now chilled on its own, or last of the summer produce



### TECHNICAL SPECIFICATIONS (at bottling)

<b>Grape Variety</b>	100% Sauvignon Blanc
<b>Alcohol</b>	12.5 %
<b>Residual Sugar</b>	3.9 g/L
<b>pH</b>	3.3
<b>TA</b>	7.2

**1<sup>st</sup> Year of Production** 2018

**Vegan Friendly**



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