



RESERVE UNFILTERED PINOT NOIR 2020

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. The wine has been made with minimal winemaking intervention. It spends 30 days on its skin to help extract colour, tannins and fruit characters. After fermentation the wine ages for 8 months in French oak barriques. The wine is unfinned and unfiltered and may have a cloudy appearance and a small beneficial sediment may be in the bottle.

DESCRIPTION

Classic Central Otago aromatics of fresh strawberries, raspberries and wild thyme. The palate is full of primary fruits, jammy character 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	14.0%
Residual Sugar	0.30g/l
pH	3.62
TA	6.4g/l
Oak Treatment	100% French Oak with 30% new
Malolactic Fermentation	100%
1st Year of Production	2008

Vegan Friendly



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