



SCOTT BASE Central Otago Pinot Noir (Last stocks) 2018



Category:	WINE		
Style:	RED WINE		
Variety:	PINOT NOIR		
Region:	CENTRAL OTAGO		
Vintage:	2018		
Volume:	750ml		
Vineyard:	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. 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 (30% new) before being lightly racked and filtered ready for bottling.		
Appearance:	Deep garnet.		
Bouquet:	Classic Central Otago aromatics of ripe cherries, raspberries and wild thyme.		
Palate:	The palate is full of primary fruits and finishes with smooth tannins and oak sweetness. Vegan friendly.		
Cellaring:	drink now - 5 years		
Food Match:	MEAT/GAME		
Technical Analysis:			
Alcohol:	13.00%	pH:	3.6
Residual Sugar:	1g/L	Packaging:	6 x 750ml
Titrateable Acidity:	5.8g/L	Hancocks Product:	17790