



SCOTT BASE Central Otago Chardonnay 2018



Category:	WINE		
Style:	WHITE WINE		
Variety:	CHARDONNAY		
Region:	CENTRAL OTAGO		
Vintage:	2018		
Volume:	750ml		
Vineyard:	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:	Each batch of selected grapes was harvested in the cool of the morning, pressed, and the juice settled at cool temperatures. This was then barrel fermented using wild yeasts. When the alcoholic fermentation is near completion the wine is allowed to go through a full malolactic fermentation and then a further maturation in barrels with regular lees stirring.		
Bouquet:	Aromas of citrus and ripe white peach with nutty notes and toasty oak.		
Palate:	Lifted fresh grapefruit and citrus on the palate with tightly structured minerality and overlying hints of grapefruit. Still very youthful with plenty of promise for the future. Vegan friendly.		
Cellaring:	Up to 5 years		
Technical Analysis:			
Alcohol:	13.50%	pH:	3.54
Residual Sugar:	1g/L	Packaging:	6 x 750ml
Titrateable Acidity:	5.98g/L	Hancocks Product:	17791