



Scott Base

TERRA NOVA PINOT NOIR 2020

The Scott family originally planted their first Marlborough vineyard in 1975. Since then, the vineyard has expanded and a fully equipped winery creates iconic Marlborough wines, like the one you are drinking.

Terra Nova (Latin for "new land") is their tribute to the ship that was ideally suited for the polar expeditions. It is best known for carrying the 1910 British Antarctic Expedition.

VITICULTURE

Harvest 2020 was unpredictable. Right at the start, we had the CV-19 lockdown introduced, so we had to adapt to the newest ways. Once all systems in place, we went out "all harvesters shaking" and picked all our fruit. In hindsight, after seeing what fruit came in, it has been a super harvest, maybe one of the better ones Marlborough has seen for the last 20 years. Great sunshine hours, low disease pressure, light crops, and ripe fruit, all come together to produce some outstanding fruit and in turn some great wines.

Handpicked from our Pinot Noir vineyards established in 1995 with a mixture of Dijon clones.

VINIFICATION

The whole bunch grapes were transferred to open top cuves for cold maceration of 7-10 days followed by wild fermentation. During fermentation, the juice is pumped over and plunged up to 3 times per day allowing gentle extraction of fruit tannins. After skin time ranging from 23 to 31 days the wine was pressed, briefly settled and transferred to 20% new and 80% used barrels for maturation and 100% malolactic fermentation. Wine skips the filtration step, but this doesn't mean that it stays cloudy. We let gravity do the work and rack it into a fresh tank before bottling.

DESCRIPTION

This succulent Pinot Noir has aromas of spice, currant and dark Ghana chocolate. A juicy cherry mouthfeel matches perfectly with the grippy bitterness of the dark cocoa. A long and luxurious feel on the palate will remind you of your favourite cherry jam colliding with that warm dark cup of black tea.

SERVING SUGGESTION

This Pinot Noir is concentrated and powerful and deserves a little bit of bottle aging before enjoying with rich flavoursome food.



TECHNICAL SPECIFICATIONS (at bottling)

Grape Variety	100% Pinot Noir
Alcohol	13%
Residual Sugar	0.3g/l
Oak Treatment	100% French Oak with 20% new
Malolactic Fermentation	100%
1st Year of Production	2018

Vegan Friendly



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