



## PRODUCER PROFILE

Estate owned by: Allan Scott  
Winemaker: Josh Scott /Bruce  
Abbott/Matt Elrick  
Total acreage under vine: 200  
Estate founded: 1990  
Winery production: 100,000,000 Bottles  
Region: Marlborough  
Country: New Zealand

## Pinot Noir 2014

### WINE DESCRIPTION

A cool climate grape, Pinot Noir is particularly suited to the Marlborough region. The aging of our vines and the greater understanding we gain as growers has enabled us to further develop our Pinot Noir style each year and this 2013 vintage is no exception, continuing our aim of developing our own distinctive style.

### TASTING NOTES

Deep red appearance with aromas of red cherries, raspberries and violets. Rich flavor with subtle hints of smoky oak and bright berry flavors on the palate.

### FOOD PAIRING

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

### VINEYARD & PRODUCTION INFO

Vineyard name:	Besley/Omaka
Vineyard size:	14 acres
Soil composition:	Gravel
Training method:	VSP
Elevation:	495 feet
Vines/acre:	808
Yield/acre:	4.0 tons
Year vineyard planted:	1998
Harvest time:	March - April
First vintage of this wine:	2001
Bottles produced of this wine:	48,000

### WINEMAKING & AGING

Varietal composition:	100% Pinot Noir
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	7 days
Fermentation temperature:	35 °F
Maceration technique:	Punchdown and Pumpovers
Length of maceration:	30 days
Malolactic fermentation:	Yes
Size of aging container:	500 liters
Age of aging container:	New
Type of oak:	French
Length of aging before bottling:	10 months
Length of bottle aging:	3 months