



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Pinot Noir 2020 Scotchmans Hill

Price	£29.99
Code	SCOT015

Rated 96 Points in James Halliday Wine Companion, this is World Class cool climate Pinot Noir.

Tasting Notes:

Deep garnet in appearance with a bright hue, the bouquet is ripe and perfumed with an array of scents ranging from dark cherries and plums to spice.





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Specification	
Vinification	Winemaking Region: Bellarine Peninsula, Victoria. Clone: MV6, 114, 115. Soil Type: Self mulching black vertosol derived from tertiary basalt. Harvest Date: 06/03/20 to 15/03/20. Yield: 2.65kg per vine equates to 6.6tn/ha = 46hl/ha. Winemaking: De-stemmed to small fermenters with the inclusion of 15% whole bunches and cold soaked for 5 days. Wild ferment at 28 degrees for 7 days. Pressed to barrel for a wild malolactic fermentation. Racked and bottled in June 2019. Oak Use: Matured in new to 4 year old French barriques for 12 months. Cellaring: 2022 to 2027.
ABV	13%
Size	75cl
Drinking Window	Drink now to 2028
Country	Australia
Region	Geelong
Area	Bellarine Peninsula
Type	Red Wine
Grapes	Pinot Noir
Genres	Vegan, Vegetarian
Vintage	2020
Body	Elegant, refined and supple
Producer	Scotchmans Hill
Producer Overview	Established in 1982, Scotchmans Hill is located in the heart of the Bellarine Peninsula. A producer of premium cool maritime climate wines, Scotchmans Hill has been a leading local winery for over thirty years and is rated among James Halliday's Top 100 Australian Wineries.
Closure Type	Screw Cap
Food Matches	Traditional pairings such as duck and lamb enhance the fruit sweetness of the wine.
Press Comments	Jancisrobinson.com, 16.5 points, 2025: "Pale ruby. Warm mint-and-raspberry nose and then really rather deep-red, sweet fruit: pomegranate, cooked cherry. Something that tastes, for a moment, like milk chocolate, and then tastes like crème de marrons with a hint of praline. Long ribbons of silky tannins. A ripe Pinot with graceful ease."