



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Pinot Noir 2020 Scotchmans Hill

Price	£30.49
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	Wine Merchant Magazine Top 100, 2023. Jancisrobinson.com, 2023, 17: "Very pale, even for Pinot, and beautifully bright. Smells of crushed hawthorn berries and roses in the rain. Lucent fruit, holding a bruise-red fragility. Blood orange bleeds raspberries, red apple skin and cinnamon. Limpid tannins. Ironstone minerality. If garnet were a liquid, surely this is what it would taste like" Wine Merchant Magazine, 2022, Tried and Tested: "The Bellarine peninsula near Geelong in Victoria has a cool maritime climate that, on paper, suits Pinot Noir and the proof is right here in the bottle. There's an agreeable earthiness as well as gentle plummy and a hint of spice. Read more online