



SHOTTESBROOKE

Estate Series Pinot Noir 2020

Adelaide Hills



BACKGROUND

First planted by founder, Nick Holmes, over 30 years ago, Shottesbrooke takes its name from an estate in Berkshire, England, where Nick's grandfather was vicar of the parish from 1905 to 1926. Today, Shottesbrooke is proudly an estate grown and managed boutique winery.

With premium fruit sourced from carefully selected sites around McLaren Vale and the Adelaide Hills, the Estate Series proudly displays the fusion of hands-on vineyard practices with the passion we have for making wines of character and depth, whilst remaining true to the hallmark Shottesbrooke style of elegance and finesse.

Vineyards

Though a devastating start to the season in the Adelaide Hills, which suffered through some of the most extensive bushfires in its history and lost a third of its wine producing area, the fruit that was spared was of high quality. The vineyards this wine is sourced from were not in direct proximity of the fire zone, and therefore were lucky to have escaped any hint of smoke taint.

Below average rainfall throughout the preceding 12 months, coupled with the dry, warm conditions during spring/early Summer reduced vigour in the vines and saw small berries produced. There was also a lower than average berry set seen across several varieties due to high winds and unsettled weather experienced during flowering in late November.

Although the growing conditions were challenging and more than a little nail-biting, plus saw overall harvest volume down on previous years, the quality of what fruit was produced in 2020 is exceptional.

Winemaking

Carefully selected parcels of fruit were whole bunch picked by hand from premium vineyards near Kuitpo, ensuring the wine would be youthful and juicy, yet elegant.

The fruit underwent cool fermentation on skins before being pressed into stainless steel to optimise colour development and flavour. Around 50% underwent approximately 11 months maturation in a combination of new and one year old French oak to add length and spice, before being carefully blended prior to bottling.

Tasting Notes

Colour	Vibrant crimson with a mulberry hue
Nose	Enticing aromas of strawberry and satsuma plum intermingle with subtle spice on the bouquet
Palate	With an elegant, stylish and undulating palate, juicy acid carries the fresh red berry fruit flavours through to a firm, structural finish.
Cellaring	Ready for immediate enjoyment, but will cellar until 2023.
Food Match	Chair Siu Pork Pancakes with Asian greens

Alcohol : 13.5%	pH : 3.53	Titrateable Acidity : 5.3 g/l
Residual Sugar : 3.0 g/l	Harvest Date : March 2020	Bottling Date : March 2021

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