



SHOTTESBROOKE

# Estate Series Pinot Noir 2017

*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

Regarded as one of the wettest growing seasons on record, the 2017 growing season experienced high levels of rain, which helped to flush soils and ensure minimal irrigation requirement. This saw the growth of exceptionally healthy canopies, slightly above average yields and resulted in a later than usual harvest.

## 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 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

|                   |   |
|-------------------|---|
| <b>Colour</b>     | Vibrant crimson with a mulberry hue   |
| <b>Nose</b>       | Enticing aromas of strawberry and satsuma plum intermingle with subtle spice on the bouquet   |
| <b>Palate</b>     | With an elegant, stylish and undulating palate, juicy acid carries the fresh red berry fruit flavours through to a firm, structural finish. |
| <b>Cellaring</b>  | Ready for immediate enjoyment, or cellar until 2020.  |
| <b>Food Match</b> | Chair Siu Pork Pancakes with Asian greens   |

|                                 |                                  |                                       |
|---------------------------------|----------------------------------|---------------------------------------|
| <b>Alcohol</b> : 13.5%          | <b>pH</b> : 3.52                 | <b>Titrateable Acidity</b> : 5.82 g/l |
| <b>Residual Sugar</b> : 3.8 g/l | <b>Harvest Date</b> : March 2017 | <b>Bottling Date</b> : March 2018     |

## Reviews, Awards & Accolades



**SILVER MEDAL**  
Hong Kong International Wine & Spirits Competition 2018

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