



SHOTTESBROOKE

# Estate Series Pinot Noir 2018

*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

The challenges of the 2018 vintage started early, with relentless warm weather throughout January exacerbated by very low rainfall. Sunburn from struggling canopies was a constant threat, so strategic irrigation allowed the foliage to remain healthy and lush. Ripening happened evenly, and once optimal maturity was reached, harvest began, with all varieties hitting the winery hard and fast.

Overall, after the dramatic start to the season, the wines produced from the 2018 vintage were exemplary. With all the weather-related obstacles either avoided or overcome, the 2018 vintage will no doubt be remembered for its low yields of high quality, and is one which will produce a notable collection of graceful, elegant wines.

## 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 12 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

<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 2021.
<b>Food Match</b>	Chair Siu Pork Pancakes with Asian greens

<b>Alcohol</b> : 13.5%	<b>pH</b> : 3.53	<b>Titrateable Acidity</b> : 5.69 g/l
<b>Residual Sugar</b> : 3.0 g/l	<b>Harvest Date</b> : March 2018	<b>Bottling Date</b> : August 2019

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