



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

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## Pinot Noir 2020 Scotchmans Hill

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<b>Price</b>	£30.49
<b>Code</b>	SCOT015

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

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### 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	
<b>Vinification</b>	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.
<b>ABV</b>	13%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink now to 2028
<b>Country</b>	Australia
<b>Region</b>	Geelong
<b>Area</b>	Bellarine Peninsula
<b>Type</b>	Red Wine
<b>Grapes</b>	Pinot Noir
<b>Genres</b>	Vegan, Vegetarian
<b>Vintage</b>	2020
<b>Body</b>	Elegant, refined and supple
<b>Producer</b>	Scotchmans Hill
<b>Producer Overview</b>	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.
<b>Closure Type</b>	Screw Cap
<b>Food Matches</b>	Traditional pairings such as duck and lamb enhance the fruit sweetness of the wine.
<b>Press Comments</b>	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. <b>Read more online</b>