

Marlborough Natural Rosé Wine

Bla Bla Bla

— by —
Josh Scott



Bla Bla Bla Natural Rosé 2022

Blend of 75% Pinot Noir and 25% Pinot Gris grapes. The grapes are hand-harvested and then mixed in the open-top oak fermenters. Fermentation starts spontaneously, and after about four days the free-run is taken off and then finished in a stainless tank. The balance of the grapes finishes ferment naturally in the oak fermenters. Once finished, the grapes are very gently pressed and mixed with the wine in stainless tanks.

After settling at near-freezing conditions for 4 days the wines are racked into a tank, where we let gravity do its thing and let particles settle at the bottom.

Strawberries and pear, bronzy hue...very quaffable wine. Dry. Sediment may remain. Low sulphites.

TECHNICAL SPECIFICATIONS (at bottling)

Grape Variety	Pinot Gris & Pinot Noir
Alcohol	12.00%
Residual Sugar	0.55g/l
pH	3.70
TA	6.9g/l
Vegetarian/Vegan	Vegan Friendly
Barcode	645549000182

By Josh Scott

Josh Scott, is a winemaker doing what he does best. Experimenting and pushing the boundaries and playing with new products.

Although bound by tradition, the 'By Josh Scott' range of wines is all about enjoying the craft of making wine. Natural wines are a new addition to the 'By Josh Scott' range.

All wines come from Marlborough, Jacksons Road, Allan Scott's 'Millstone Vineyard". Dry farmed, no herbicides or pesticides used during the growing process and no fining or filtration in the making, this is winemaking in its rawest form. Gravity and an amount of time in oak barrels help with clarification of the wines.

