

Marlborough Natural Rosé Wine

Bla Bla Bla

— by —
Josh Scott



Bla Bla Bla Natural Rosé 2023

Combining 56% Pinot Noir, 31% Chardonnay, and 13% Pinot Gris grapes, this blend is crafted. The grapes undergo a delicate harvesting process, followed by fermentation in both stainless steel and oak fermenters. Once the natural fermentation concludes, the elements rest on full lees before a meticulous selection of the finest vessels is made.

Following a settling period under near-freezing conditions for four days, the wines are transferred into a tank, where we rely on gravity to facilitate the settling of particles at the base.

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

TECHNICAL SPECIFICATIONS (at bottling)

Grape Variety	Pinot Gris & Pinot Noir & Chardonnay
Alcohol	12.00%
Residual Sugar	1.35g/l
pH	3.43
TA	6.9g/l
Vegetarian/Vegan	Vegan Friendly
Barcode	9416917001336

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.

