



ALLAN SCOTT CECILIA ROSÉ METHODE TRADITIONNELLE

A true Méthode Traditionnelle, this La Tâche style Sparkling Rosé is made from Pinot Noir and Chardonnay grapes.

VITICULTURE

The Allan Scott Cecilia Rosé uses fruit from the Marifold Pinot Noir clone as it is known for its summer fruit characters. The grapes are picked early to retain their acidity.

VINIFICATION

The juice is left to cold macerate on its skins for three days and hence picks up a beautiful pink colour as well as all the great Pinot Noir characteristics but avoiding any tannins. The wine then receives the full Méthode Traditionnelle treatment and is aged on its lees until it is deemed ready to be disgorged.

DESCRIPTION

A subtle pink colour reflects this traditional La Tâche or French Champagne style of Rosé. Dry, crisp and refreshing it shows an array of wild summer fruits, such as ripe strawberries and raspberries. The focused acids lead to a mouthwatering fruit finish. The bubbles enhance the aromas on the palate making this a very fitting drink for the summer months which is equally delicious throughout the rest of the year.

SERVING SUGGESTION

Fun but stylish, impress your friends with this coppery pink bubbly. Excellent as an aperitif or try pairing with a summer dessert.



TECHNICAL SPECIFICATIONS *(at bottling)*

Alcohol 12.5%

Residual Sugar 7g/l

Oak Treatment None

**Malolactic
Fermentation** 100%

Barcode 9416917000438



Estate Produced & Bottled by:
Allan Scott Wines & Estates Ltd
Marlborough
NEW ZEALAND