



ALLAN SCOTT MARLBOROUGH ROSÉ 2018

Following in the footsteps of our European counterparts, New Zealand has seen a resurgence in the popularity of the Rosé style of wine. Some would say it is due to the simplicity of the wine style, and the sense of fun associated.

VITICULTURE

2018 was a season of extremes, from virtual drought and some of the hottest days on record, to record rainfall for January, ending with a southerly blast and snow in April. Fortunately, we had the ability to call on Allan Scott and his 44yrs of growing grapes and making wine in Marlborough. Careful planning and meticulous attention in the vineyard kept our grapes free from disease pressure. We've been pleased with the quality of good, evenly ripened fruit with solid brix numbers across the varieties.

VINIFICATION

The fruit was picked mid-March and a percentage was macerated on skins for 4 hours before pressing off. Another proportion was drained off tanks to help with concentration. The wine was fermented very cool (10^o-13^oC) to preserve the fruit characters and the bright lively colour. After only a short time on lees (2 weeks) it was racked and sulphured, before being filtered and prepared for bottling.

DESCRIPTION

This elegant salmon pink Rosé immediately presents luscious strawberries and cream on the nose. Those bright berries, meet with stone fruit on the palate with a dry - medium dry finish.

SERVING SUGGESTION

Best served chilled, this is a perfect 'snacking wine' – i.e.: quaff on the terrace with a platter of delicious savoury treats from your local deli.



TECHNICAL SPECIFICATIONS *(at bottling)*

Alcohol	12.0%
Residual Sugar	9.0g/l
pH	3.59
TA	7.4g/l
Oak Treatment	None
Malolactic Fermentation	None
Vegetarian /Vegan	Vegan friendly
1st Year of Production	1998
Barcode	9416917221062
Batch	L2218.22618

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