



ALLAN SCOTT MARLBOROUGH ROSÉ 2019

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

The 2019 growing season was warmer and less windy than usual. This meant during the crucial flowering stage, pollination was a lot lighter than usual. Fortunately, we could call on Allan Scott and his 44yrs of growing grapes and making wine across the country. Careful planning and meticulous attention in the vineyard kept our grapes growing to their full potential. We've been pleased with the quality of good, evenly ripened fruit with solid Brix numbers across the varieties.

VINIFICATION

The fruit was picked early-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°-13°C) 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 white peach 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	12.5%
Residual Sugar	11.0g/l
pH	3.52
TA	7.1g/l
Oak Treatment	None
Malolactic Fermentation	None
1st Year of Production	1998
Barcode	9416917221062

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