



EMPEROR MÉTHODE TRADITIONNELLE NV

Scott Base. Our Place.

The Scott Family, owners of Allan Scott Family Winemakers, have long had an affinity with Central Otago. The Scott Base Vineyard was established in 1994 and is situated in the heart of Central Otago on terraces overlooking the town of Cromwell and Lake Dunstan.

VITICULTURE

With a climate and sandy, silty, loam soil terrain unmatched for both its rugged beauty and ability to produce excellent wines, it's no wonder they've been enamoured with the vineyard from the start.

VINIFICATION

The Emperor is 100% Chardonnay harvested for sparkling base wine. Using only free run juice it is fermented to dryness, then filtered and prepared for secondary fermentation in the bottle. Just prior to bottling sugar and yeast is added to initiate the bottle fermentation. Over the following weeks the yeast converts the sugar into carbon dioxide. Being unable to escape, the carbon dioxide dissolves into the wine creating the bubbles. After ageing up to two years on its lees, under cool dark conditions, the wine is disgorged and is ready to drink.

DESCRIPTION

This vintage has beautiful notes of lemon meringue, and as always, is complemented by classical chardonnay bee's wax honey characters. Aromatics are wild herbs, honeycomb, a biscuit yeast autolysis characters. The palate is well balanced with lemon, pineapple building to a creamy mid-palate, and tapering off to an elegant finish which simply exudes finesse.

SERVING SUGGESTION

Like all great sparkling wines, The Emperor will perfectly match scallops, crayfish, or whitebait.



TECHNICAL SPECIFICATIONS *(at bottling)*

Grape Variety	100% Chardonnay
Alcohol	12.0%
Residual Sugar	4.5g/l
pH	3.36
TA	6.8g/l
Malolactic Fermentation	100%
Vegan	Yes
1st Year of Production	2008
Barcode	9416917000100

Estate Produced & Bottled by:
Scott Base Vineyards, McNab Road,
Cromwell,
NEW ZEALAND