



*Cecilia*



## ALLAN SCOTT CECILIA MARLBOROUGH CUVÉE

For everyday celebrations or celebrations every day. Add an element of the extraordinary to any occasion with Allan Scott's Cecilia.





## ALLAN SCOTT CECILIA MARLBOROUGH CUVÉE

Allan Scott Family Winemakers vineyards are largely planted on the stony, free-draining mid-Wairau Valley river flats. The vineyards are sustainably managed, and with the care given during the growing season produce some of the world's greatest wines.

### VITICULTURE

A blend of fruit from two different Marlborough vineyards, each vineyard is prepared meticulously to ensure flavoursome crops that will express themselves individually in a blended wine. You can expect every bit of aroma and flavour you have grown to know and love Marlborough for.

### VINIFICATION

Cecilia Brut is a blend of Pinot Noir and Chardonnay grapes. The chardonnay grapes are picked, lightly pressed and fermented to absolute dryness. Following primary fermentation, wild malolactic fermentation is encouraged. The pinot noir grapes must be handled very carefully as too much maceration can result in a salmon pink or rose coloured wine. After a very quick transition from vineyard to winery, the grapes are very lightly pressed following the same process as the chardonnay grapes. After a couple of months the wines are carefully blended and prepared for the secondary fermentation with sugar and yeast, to produce a wine with natural effervescence and a delicate fine mousse.





## DESCRIPTION

When the bottle is opened the wine “pops” into life and you are immediately met with fruity and floral character with notes of blossom, apple, pear and hints of ripe red berry fruits. Fresh, soft fruit entry with lemon and apple complexity and a crisp, clean finish.

## SERVING SUGGESTIONS

Cecilia Brut can be enjoyed anytime, whether for a celebration or to share with friends as an aperitif before a meal. Try matching with a creamy chowder or a beautiful Brie.

## TECHNICAL SPECIFICATIONS at bottling

|                         |                         |
|-------------------------|-------------------------|
| Grape Variety           | Pinot Noir & Chardonnay |
| Alcohol                 | 12.50%                  |
| Residual Sugar          | 9.0g/l                  |
| pH                      | 3.24                    |
| TA                      | 6.4g/l                  |
| Oak Treatment           | 10% of the grapes       |
| Malolactic Fermentation | 100%                    |
| Vegetarian/Vegan        | Vegan Friendly          |



