



*Cecilia*



## ALLAN SCOTT CECILIA VINTAGE 2018 METHODE TRADITIONNELLE

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



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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

Allan Scott Wines has nominated one particular vineyard to nurture the grapes for this famous style of wine that was started some 500 years ago by the French. Although the vineyard techniques are very similar to our other varieties at Allan Scott Wines, the timing of picking must be very precise. Unlike other varieties we grow, which are picked almost at their height of ripeness, the 'bubbly' grapes are picked earlier and therefore less ripe to ensure a high natural acidity and focus giving this champagne-style wine its finesse and unique flavour.

### VINIFICATION

Vinted entirely from Chardonnay grapes, the Cecilia Vintage base wine is made in a similar fashion to still wines. Using only free-run juice it is fermented to dryness, then filtered and prepared for secondary fermentation in the bottle. Just before bottling an aliquot of 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 bubbles. After ageing up to two years on its lees, under cool dark conditions, the wine is disgorged and is ready to drink.



## DESCRIPTION

A white gold colour, this elegant wine has a fine mousse with distinctive lemon flavours and a light touch of tropical fruit, developing delightful honeycomb autolysis characteristics. Seductive on the palate, the seamless integration between the fruit concentration and the acidity makes for a mouthwatering finish with good length.

## SERVING SUGGESTIONS

Cecilia Vintage Méthode Traditionnelle can be enjoyed on almost every occasion, whether for a celebration, as an aperitif to a meal or simply to enjoy with friends. Best served chilled.

## TECHNICAL SPECIFICATIONS at bottling

Grape Variety	Chardonnay
Alcohol	12.50%
Residual Sugar	5.4 g/l
Oak Treatment	none
Malolactic Fermentation	100%
Vegetarian/Vegan	Vegan Friendly



