



ALLAN SCOTT CECILIA MARLBOROUGH ROSÉ

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 Pinot Noir grapes 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 Rosé is a made of 100 % Marlborough Pinot Noir grapes. The grapes are picked, pressed and fermented to absolute dryness. After a very quick transition from vineyard to winery, the pinot noir grapes go through the maceration process in the press and it results in a salmon pink or rose coloured wine. Following primary fermentation, wild malolactic fermentation is encouraged. After a couple 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

Off-Dry, crisp and refreshing, it shows an array of wild summer fruits, such as ripe strawberries and raspberries. The focused acids lead to a mouthwatering fruit finish. The bubbles enhance the aromas on the palate making this a very fitting drink for the summer months which is equally delicious throughout the rest of the year.

SERVING SUGGESTIONS

Fun but stylish, impress your friends with this coppery pink bubbly. Excellent as an aperitif or try pairing with a summer dessert.

TECHNICAL SPECIFICATIONS at bottling

Grape Variety Pinot Noir

Alcohol 12%
Residual Sugar 9.27 g/l
pH 3.48
TA 6.4 g/l

Oak Treatment 10% of the grapes

Malolactic Fermentation 100%

Vegetarian/Vegan Vegan Friendly

