

Marlborough Natural Rosé Wine

Bla Bla Bla

— by —
Josh Scott

Bla Bla Bla Natural Rosé 2024

Combining Pinot Noir with Pinot Gris grapes, this blend is crafted. The grapes undergo a delicate harvesting process, followed by fermentation in both stainless steel and oak. Once the natural fermentation concludes, the wine rests on full lees before a meticulous selection of the finest vessels is made.

After a settling period under near-freezing conditions for four days, the wine is transferred to a tank, relying on gravity to settle particles.

Some classic floral and red berry notes, also look for hints of toast, apple, quince and stonefruit. A smooth entry to the palate leads to a sustained firm structure that is at once creamy and still has a pleasant grip.

TECHNICAL SPECIFICATIONS (at bottling)

Grape Variety	Pinot Noir & Pinot Gris
Alcohol	13.00%
Residual Sugar	2.66 g/l
TA	6.6 g/l
Vegetarian/Vegan	Yeah



By Josh Scott

Josh Scott, is a winemaker doing what he does best. Experimenting and pushing the boundaries and playing with new products.

Although bound by tradition, the 'By Josh Scott' range of wines is all about enjoying the craft of making wine. Natural wines are a new addition to the 'By Josh Scott' range.

All wines come from Marlborough, Jacksons Road, Allan Scott's "Millstone Vineyard". Dry farmed, no herbicides or pesticides used during the growing process and no fining or filtration in the making, this is winemaking in its rawest form. Gravity and an amount of time in oak barrels help with clarification of the wines.

