

ALLAN SCOTT

Rose Key Keg 30L (Last stocks) 2020



| | | | |
|-----------------------------|--|--------------------------|---------|
| Category: | WINE | | |
| Style: | RED WINE | | |
| Variety: | ROSE | | |
| Region: | MARLBOROUGH | | |
| Vintage: | 2020 | | |
| Volume: | 30L | | |
| Vineyard: | Harvest this year was early across all regions in NZ. Our Marlborough Pinot Noir showed exceptional promise and so along with most varieties, we picked earlier than usual - the earliest on record. Together with an amazing production team, we managed to turn this Rosé around particularly fast. The early pick of the Pinot Noir has favoured our fruit forward style of Rosé and we can be confident the flavour profile is consistent year on year - just what our consumers love. | | |
| Vinification: | The fruit was picked early-March and a percentage was macerated on skins for 4 hours before pressing off. Another proportion was drained off tanks to help with concentration. The wine was fermented very cool (10°-13°C) to preserve the fruit characters and the bright lively colour. After only a short time on lees (2 weeks) it was racked and sulphured, before being filtered and prepared for bottling. | | |
| Appearance: | Elegant salmon pink | | |
| Bouquet: | Immediately presents luscious strawberries and cream on the nose. | | |
| Palate: | Those bright berries, meet with white peach stone fruit on the palate with a dry - medium dry finish. (Vegan friendly). | | |
| Technical Analysis: | | | |
| Alcohol: | 12.50% | pH: | 3.52 |
| Residual Sugar: | 11g/L | Packaging: | 1 x 30L |
| Titrateable Acidity: | 7.1g/L | Hancocks Product: | 17106 |