

# ALLAN SCOTT

## Marlborough Rose 2018



<b>Category:</b>	WINE		
<b>Style:</b>	RED WINE		
<b>Variety:</b>	ROSE		
<b>Region:</b>	MARLBOROUGH		
<b>Vintage:</b>	2018		
<b>Volume:</b>	750ml		
<b>Vineyard:</b>	2018 was a season of extremes, from virtual drought and some of the hottest days on record, to record rainfall for January, ending with a southerly blast and snow in April. Fortunately, we had the ability to call on Allan Scott and his 44yrs of growing grapes and making wine in Marlborough. Careful planning and meticulous attention in the vineyard kept our grapes free from disease pressure. Weve been pleased with the quality of good, evenly ripened fruit.		
<b>Vinification:</b>	The fruit was picked mid-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 (10-13C) 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.		
<b>Appearance:</b>	Elegant salmon pink.		
<b>Bouquet:</b>	Luscious strawberries and cream on the nose.		
<b>Palate:</b>	Those bright berries, meet with stone fruit on the palate with a dry - medium dry finish. Vegan friendly.		
<b>Technical Analysis:</b>			
<b>Alcohol:</b>	12.00%	<b>pH:</b>	3.59
<b>Residual Sugar:</b>	9.0g/L	<b>Packaging:</b>	1 x 750ml
<b>Titrateable Acidity:</b>	7.4g/L	<b>Hancocks Product:</b>	17271