

ALLAN SCOTT

Cecilia Vintage 2013



Category:	WINE		
Style:	SPARKLING METHODE		
Variety:	METHODE TRADITIONNELLE		
Region:	MARLBOROUGH		
Vintage:	2013		
Volume:	750ml		
Vineyard:	Allan Scott Wines has nominated one particular vineyard to nurture the grapes for this wine. 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 wine its finesse.		
Vinification:	Vinted entirely from Chardonnay grapes, Cecilia Vintage base wine is made in a similar fashion to still wines. Using free run juice it is fermented to dryness, then filtered and prepared for secondary fermentation in the bottle. Just prior to bottling sugar and yeast is added to initiate the bottle fermentation. Over the following weeks the yeast converts the sugar into carbon dioxide, which then dissolves into the wine creating the bubbles. After 2 years ageing on lees, the wine is disgorged.		
Appearance:	White gold colour.		
Bouquet:	A Fine mousse with distinctive lemon flavours and a light touch of tropical fruit, developing delightful honeycomb autolysis characteristics.		
Palate:	The seamless integration between the fruit concentration and the acidity makes for a mouthwatering finish with good length.		
Technical Analysis:			
Alcohol:	12.50%	Residual Sugar:	7.2g/L
Packaging:	1 x 750ml	Hancocks Product:	17288