

ALLAN SCOTT

Cecilia Vintage 2018



Category:	WINE	
Style:	SPARKLING METHODE	
Variety:	METHODE TRADITIONNELLE	
Region:	MARLBOROUGH	
Vintage:	2018	
Volume:	750ml	
Vineyard:	Allan Scott Wines has nominated one particular vineyard to nurture the grapes for this wine. 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 champagne-style wine its finesse and unique flavour.	
Vinification:	Vinted entirely from Chardonnay grapes, the Cecilia Vintage base wine is made in a similar fashion to still wines. Using only free run juice it is fermented to dryness, then filtered and prepared for secondary fermentation in the bottle. Just prior to bottling an aliquot of sugar and yeast is added to initiate the bottle fermentation. Over the following weeks the yeast converts the sugar into carbon dioxide. Being unable to escape, the carbon dioxide dissolves into the wine creating the bubbles.	
Appearance:	White gold colour	
Palate:	This Blanc de Blancs has a fine mousse with distinctive lemon flavours and a light touch of tropical fruit, developing delightful honeycomb autolysis characteristics. Seductive on the 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: 5.4g/L
Packaging:	1 x 750ml	Hancocks Product: 17290