



# ALLAN SCOTT

## Cecilia Ros NV NV



<b>Category:</b>	WINE		
<b>Style:</b>	SPARKLING METHODE		
<b>Variety:</b>	METHODE CHAMPENOISE		
<b>Region:</b>	MARLBOROUGH		
<b>Vintage:</b>	NV		
<b>Volume:</b>	750ml		
<b>Vineyard:</b>	A true Mthode Traditionnelle, this Sparkling Ros is made from 100% Pinot Noir grapes.		
<b>Vinification:</b>	The Allan Scott Cecilia Rose uses fruit from the Marifold Pinot Noir clone as it is known for its summer fruit characters. The grapes are picked early to retain their acidity. The juice is left to cold macerate on its skins for three days and hence picks up a beautiful pink colour as well as all the great Pinot Noir characteristics but avoiding any tannins. The wine then receives the full Mthode Traditionnelle treatment and is aged on its lees until it is deemed ready to be disgorged.		
<b>Appearance:</b>	A subtle pink colour		
<b>Bouquet:</b>	Dry, crisp and refreshing it shows an array of wild summer fruits, such as ripe strawberries and raspberries.		
<b>Palate:</b>	The focused acids lead to a mouthwatering fruit finish. The bubbles enhance the aromas on the palate		
<b>Technical Analysis:</b>			
Alcohol:	12.50%	Residual Sugar:	9.8
Packaging:	6 x 750ml	Hancocks Product:	17422