

ALLAN SCOTT

Cecilia Brut Magnum NV (last stocks Old Label) NV



Category:	WINE	
Style:	SPARKLING METHODE	
Variety:	METHODE TRADITIONNELLE	
Region:	MARLBOROUGH	
Vintage:	NV	
Volume:	750ml	
Vineyard:	A blend of fruit from three different Marlborough vineyards, each vineyard is prepared meticulously to ensure flavoursome crops that will express themselves individually in a blended wine.	
Vinification:	Allan Scott Cecilia Brut is a blend of Chardonnay and Pinot Noir grapes. The chardonnay grapes are picked, lightly pressed and fermented to absolute dryness. Following primary fermentation, wild malolactic fermentation is encouraged. The pinot noir grapes are very lightly pressed, following the same process as the chardonnay grapes. After 10 months the wines are carefully blended and bottled. After 18 months of aging the wine is disgorged removing the yeast and dressed for sale.	
Appearance:	Toasty yeast autolysis character	
Bouquet:	The aromas are lemons and yeast, but slightly restrained, not giving anything away!	
Palate:	The palate builds from the lemon citrus entry through a biscuit dough mid palate to a full, rich but crisp and clean finish.	
Technical Analysis:		
Alcohol:	12.50%	Residual Sugar: 8.5g/L
Packaging:	1 x 750ml	Hancocks Product: 17453