



ALLAN SCOTT CECILIA BRUT MARLBOROUGH CUVÉE

VITICULTURE

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 must be handled very carefully as too much maceration can result in a salmon pink or rose coloured wine. After a very quick transition from vineyard to winery, the grapes are very lightly pressed following the same process as the chardonnay grapes. After 14 months the wines are carefully blended and prepared for the secondary fermentation with sugar and yeast, to produce a wine with natural effervescence and a delicate fine mousse.

DESCRIPTION

When the bottle is opened the wine “pops” into life and you are immediately met with fruity and floral character with notes of blossom, apple, pear and hints of ripe red berry fruits. Fresh, soft fruit entry with lemon and appley complexity and a crisp, clean finish.

SERVING SUGGESTION

Cecilia Brut can be enjoyed anytime, whether for a celebration or to share with friends as an aperitif before a meal. Try matching with a creamy chowder or a beautiful Brie.



TECHNICAL SPECIFICATIONS *(at bottling)*

Grape Variety	Chardonnay and Pinot Noir
Alcohol	12.5%
Residual Sugar	9.0g/l
PH	3.24
TA	6.4
Oak Treatment	None
Malolactic Fermentation	100%
Barcode	9416917201248

Estate Produced & Bottled by:
Allan Scott Wines & Estates Ltd
Marlborough
NEW ZEALAND