



ALLAN SCOTT CECILIA BRUT METHODE TRADITIONNELLE

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 10 months the wines are carefully blended, bottled with sugar and yeast to initiate a secondary fermentation in the bottle. After aging for a minimum of 18 months in cool dark conditions the wine is then disgorged removing the yeast sediment from the bottle after which the wine is corked and dressed for sale.

DESCRIPTION

When the bottle is opened properly, the wine “pops” into life and you are immediately met with a toasty yeast autolysis character – a must for great Méthode Traditionnelle wine! The aromas are lemons and yeast, but slightly restrained, not giving anything away! The palate builds from the lemon citrus entry through a biscuit dough mid palate to a full, rich but crisp and 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	8.5g/l
Oak Treatment	None
Malolactic Fermentation	100%
Barcode	9416917201248



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