



PRODUCER PROFILE

Estate owned by: Allan Scott
 Winemaker: Josh Scott /Bruce Abbott
 Total acreage under vine: 200
 Estate founded: 1990
 Winery production: 80,000 Bottles
 Region: Marlborough
 Country: New Zealand

Allan Scott Cecilia Brut N/V

WINE DESCRIPTION

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.

TASTING NOTES

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 clean finish.

FOOD PAIRING

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.

VINEYARD & PRODUCTION INFO

Vineyard name:	Besley/Omaka/ Growers
Vineyard size:	18
Soil composition:	Gravel
Training method:	VSP
Elevation:	495 feet
Vines/acre:	808
Yield/acre:	4.8 tons
Exposure:	Northern
Year vineyard planted:	2000
Harvest time:	March
First vintage of this wine:	2005
Bottles produced of this wine:	80,000

WINEMAKING & AGING

Varietal composition:	60% Chardonnay, 40% Pinot Noir
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	7 days
Fermentation temperature:	64 °F
Maceration technique:	Cold Soak Maceration
Malolactic fermentation:	no
Type of aging container:	Stainless steel tanks
Length of aging before bottling:	6 months
Length of bottle aging:	minimum of 18 months

ANALYTICAL DATA

Alcohol:	12.5%
pH level:	3.1
Residual sugar:	8.5 g/L
Acidity:	7.7 g/L