



ALLAN SCOTT MARLBOROUGH ROSÉ 2020

Following in the footsteps of our European counterparts, New Zealand has seen a resurgence in the popularity of the Rosé style of wine. Some would say it is due to the simplicity of the wine style, and the sense of fun associated.

VITICULTURE

Harvest 2020 was unpredictable. Right at the start, we had the CV-19 lockdown introduced, so we had to adapt to the newest ways. Once all systems in place, we went out “all harvesters shaking” and picked all our fruit. In hindsight, after seeing what fruit came in, it has been a super harvest, maybe one of the better ones Marlborough has seen for the last 20 years. Great sunshine hours, low disease pressure, light crops, and ripe fruit, all come together to produce some outstanding fruit and in turn some great wines.

VINIFICATION

The fruit was picked early-March and a percentage was macerated on skins for 4 hours before pressing off. Another proportion was drained off tanks to help with concentration. The wine was fermented very cool (10°-13°C) to preserve the fruit characters and the bright lively colour. After only a short time on lees (2 weeks) it was racked and sulphured, before being filtered and prepared for bottling.

DESCRIPTION

This elegant salmon pink Rosé immediately presents luscious strawberries and cream on the nose. Ripe bright berry fruit, meet with white peach stone fruit on the palate with a dry, medium - dry finish and clean refreshing acidity.

SERVING SUGGESTION

Best served chilled, this is a perfect ‘snacking wine’ – i.e.: quaff on the terrace with a platter of delicious savoury treats from your local deli.



TECHNICAL SPECIFICATIONS (at bottling)

Alcohol	12.0%
Residual Sugar	11.4g/l
pH	3.49
TA	7.2g/l
Oak Treatment	None
Malolactic Fermentation	None
1st Year of Production	1998
Barcode	9416917221062

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