

# 2017 Snapper Rock Méthode Traditionnelle Pinot Noir Rosé Marlborough, New Zealand

SR  
SNAPPER  
ROCK

## Winery

Allan Scott's Family Winemakers

## WINEMAKER'S NOTES

Our vineyard manager and David Clouston's wine making team selected the best rows of the Pinot Noir fruit from the Ward Valley Estate Coastal Block. The fruit was carefully harvested before being transferred to the winery to cold soaked on the skins for 4 hours. The wine has then undergone Méthode Traditionnelle (the same method used to make Champagne) at Allan Scotts Family Winery to give it its fine bubbles and depth of character.

## TECHNICAL ANALYSIS

Total Acidity	6.0 g/l
Residual Sugar	7.98 g/l
Alcohol	12.9%
Packaging	6 x 750ml

## DESCRIPTION

It is attractively fruited and expressed on the nose showing fresh raspberry, strawberry, stone fruit and floral characters. The palate is lively and juicy, delivering vibrant fruit flavours together with fine texture and bright acidity, finishing lingering and refreshing. It is immediately appealing with tasty fruit flavours. At its best: now to 2021

## ANTIPODEAN SOMMELIER SAYS

"A vivacious sparkling rose with an abundance of strawberry and cranberry aromas, plus nuances of rose petal and orange blossom."

## ACCOLADES

90 points & 4 ½ Stars. *Wine Orbit, Oct 2018.*

2017 vintage made using  
Méthode Traditionnelle.

