



CRADLE VALLEY ROSÉ 2019

RELEASE DATE. June 2020

BLEND. 91% Pinot Gris, 9% Pinot Noir

FERMENTATION. Inoculated with commercial yeast, fermented in stainless steel tanks

PH. 3.14

TA. 6.2g/l

MALOLACTIC FERMENTATION. 100%

FINING AGENT. Yeast

ABV. 11.5%

TASTING NOTE. Our Cradle Valley Rosé 2019 is a unique blend, hand-produced from carefully selected grapes, grown on the chalky soils of our Estate in East Sussex. The long ripening-season added phenomenal ripeness to the wine. Ballet-slipper pink, with a nose of Honeycrisp red apples and white nougat, heralding a silky palate of rhubarb, flat peaches and creamy notes of custard-drizzled, crystallised ginger on the finish.

FOOD MATCH. Our Rosé pairs perfectly with a Thai prawn salad, rosemary-roast chicken, or alternatively enjoyed fridge-chilled, on its own.

VINTAGE. The growing season got off to a great start and we were hopeful for a repeat of 2018. We experienced very high temperatures during late July and a very warm August. However, it took a turn with a wet end to September and October. In the end, the fruit was sound and produced some lovely wines, despite the soggy picking conditions.

ABOUT RATHFINNY

Rathfinny Estate in East Sussex was founded in 2010 by husband and wife, Mark and Sarah Driver. Once a working arable farm, the first vines were planted in 2012 and today Rathfinny comprises over 200 acres of Pinot Noir, Chardonnay, Pinot Meunier, Pinot Blanc and Pinot Gris.

Rathfinny Estate is located in the South Downs National Park, an area of outstanding natural beauty in Southern England. It occupies the main part of Cradle Valley, on a south-facing slope close to the iconic Cuckmere Valley, just three miles from the sea and the famous Seven Sisters cliffs, about a half a mile south of Alfriston village.

As well as being a stunning site, the Rathfinny vineyard is perfect for growing sparkling wine grapes: The light, thin, clay loam soils over chalk are free draining and very similar to the Champagne region of France. The chalk provides a ready source of water for the vines during the drier summer months. The warm semi-continental climate and long summer days ensure perfect ripening, and the proximity to the sea helps mitigate frost risk, a major problem in cooler climate vineyards in northern Europe.

