



## CRADLE VALLEY WHITE 2017

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**RELEASE DATE.** October 2018

**BLEND.** 53% Pinot Gris, 47% Pinot Blanc

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

**PH.** 3.2

**TA.** 6.3g/l

**MALOLACTIC FERMENTATION.** 100%

**FINING AGENT.** Isinglass

**ABV.** 11%

**TASTING NOTE.** Aromatic and citrusy nose with notes of kiwi, lime and tropical fruits like rich passionfruit and also some candied grapefruit. Dry and some minerality, with a palate that gives way to more stone fruit such as peaches and a touch of spice.

**FOOD MATCH.** This wine would be perfect as an aperitif, with lightly spiced food, roasted pork belly (acidity can cut through the fat), meatier fish dishes or on its own.

**VINTAGE.** 2017 was the 5th warmest on record for the harvest. A warm period was experienced from February to June. The South East was also assisted with above average coastal water temperatures which can contribute to keeping frost at bay. Sussex then received an above average quantity of rainfall during September, however an incredibly dry and warm October followed to ripen the grapes fully.

## ABOUT RATHFINNY

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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.

