



RATHFINNY WINE ESTATE CLASSIC CUVÉE 2017

Rathfinny Classic Cuvée 2017 is the second vintage of our classic, 'house-style' Sussex Sparkling, made in the traditional method from Pinot Noir, Pinot Meunier and Chardonnay grapes grown and hand-harvested on the Rathfinny Wine Estate.

RELEASE DATE. May 2021

BLEND. 65% Pinot Noir, 18% Chardonnay, 17% Pinot Meunier,

LEES AGEING. 36 months

FERMENTATION. Inoculated with commercial yeast, fermented in stainless steel tanks at 16°C

PH. 3.13

TA. 7.1g/L

DOSAGE. 5g/L

MALOLACTIC FERMENTATION. 100%

FINING AGENT. Isinglass

ABV. 12%

TASTING NOTE. Light ochre in colour with a vibrant nose of red heirloom apples and baby ginger, giving way to a rich mousse of Mirabelle plums and orange sherbet with a bright, pomelo finish.

FOOD MATCH. A stunning accompaniment to the earthy herbaceous notes of tarragon and wild mushrooms or to the gamey flavours of venison carpaccio.

VINTAGE. 2017 was an exceptional vintage, but is in relatively short supply in the UK because of difficult growing conditions that affected most of northern Europe; a late spring frost badly affected many vineyards from Champagne to Rioja in northern Spain. Fortunately, the south facing aspect and proximity to the coast of Rathfinny's vineyards, protected them from this frost event. After an early budburst the grapes benefitted from a long ripening period and a phenomenal 'Indian summer', with unseasonably warm September weather producing fantastic ripe fruit, with great flavours and balanced acidity and sugar levels.

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 230 acres of predominantly Pinot Noir, Chardonnay and Pinot Meunier.

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.

