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RATHFINNY WINE ESTATE ROSÉ BRUT 2018

Rathfinny Rosé Brut 2018 is the fourth vintage of our expressive Sussex Sparkling, with a red-fruit style that beautifully showcases the increased presence of Pinot Noir within the blend.

RELEASE DATE. October 2021 BLEND. 81% Pinot Noir, 13% Chardonnay, 6% Pinot Meunier LEES AGEING. 24 months FERMENTATION. Inoculated with commercial yeast, fermented in stainless steel tanks at 16°C. Blended with Pinot Noir aged in French oak for colour. PH. 3.16 TA. 6.1g/L DOSAGE. 5.3g/L MALOLACTIC FERMENTATION. 100% FINING AGENT. Isinglass ABY. 12% **TASTING NOTE.** A pale pink Rosé in colour with a sublime nose of Seville orange cream and flat peach, a vibrant palate of wild strawberry coulis and candied mandarin zest with a white pepper and satsuma sherbet finish.

FOOD MATCH. A beautiful accompaniment to the bright flavours of Thai chilli crab, duck and ginger spring rolls and fruit-based desserts like strawberry soufflé.

VINTAGE. Often referred to as the vintage of the decade, 2018 was one of the warmest summers on record. A mini-heatwave developed from April onwards, bringing on early flowering and the dry weather promoted good fruit set. New temperature records were set in July and August and despite heavy rain in early September, the weather during harvest in October was very favourable and we picked very clean fruit with an ideal balance of sugars and acidity for our Sussex sparkling wines.

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.

@RATHFINNYESTATE RATHFINNYESTATE.COM 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.

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