



RATHFINNY

RATHFINNY WINE ESTATE PRESENTS SUMMER EVENTS SERIES



March 2023 // Rathfinny Wine Estate is pleased to announce its schedule of events for summer 2023. The Sussex family-owned winery established in 2010 by husband-and-wife team Mark and Sarah Driver is dedicated to producing some of the world's finest sparkling wine.

Once a working farm, the Rathfinny Wine Estate planted their first vines in 2012. Over 10 years later the vineyard now encompasses more than 230 acres of primarily Pinot Noir, Chardonnay, and Pinot Meunier grape varieties, all of which are situated in the tranquil landscape of the South Downs National Park. All vintage wines, the Rathfinny portfolio comprises the *2018 Classic Cuvée*, *2018 Blanc de Blancs*, *2018 Blanc de Noirs* and *2018 Rosé*. The sparkling wines are matured in the bottle for at least 30 months (24 months for the Rosé), allowing for the characteristics of the year to shine and the complex flavours to flourish.

Alongside producing wine, the Rathfinny Wine Estate attracts a wealth of wine tourism, offering vineyard tours and wine tastings hosted at its RIBA nominated winery. Guests can also enjoy the wines paired with the excellent gastronomy at The Tasting Room restaurant, led by Executive Head Chef Chris Bailey. Boasting a large balcony with beautiful panoramic views of the vineyard, the menu focuses on seasonal, modern British cuisine. For the full experience, guests can also choose to stay at the Flint Barns, a comforting accommodation nestled within the vines, which also provides sumptuous evening meals and alfresco summer dining. For drop-in visitors, The Hut offers light refreshments, from freshly baked cakes to hot drinks and of course, Sussex Sparkling wines.



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Since its inception, sustainability has been an important part of Rathfinny's DNA, with innovative technologies in place such as photovoltaic cells, which power the winery. To further their commitment to environmentally friendly practices, Rathfinny is currently on their B Corp certification journey.

This summer Rathfinny will be hosting an array of events including chef takeovers, outdoor dining experiences and indulgent feasts. Please find details on the upcoming summer activities below.

The Summer Kitchen (31 May – 28 August)

Popping up on the grassy bank and marquee of The Flint Barns, The Summer Kitchen will allow guests to experience seasonal lunches from a deli counter display of fresh salads and platters, £29.50 pp for adults, £13.50 pp for children.

Dine in the Vines

Celebrating seasonal produce from the land, sea and gardens of the British Isles this series provides an intimate feasting experience immersed on long tables within the vines. All Dine in the Vine events are £75 pp or £120 with a wine flight and include a welcome cocktail.

- [Celebration of Sussex Farmers Feast](#) (16– 18 June): Shining a light on local growers with a vegetarian seven course meal.
- [Lobster Feast](#) (21 – 23 July): The ultimate seafood and sparkling wine experience.
- [Barbecue Feast](#) (11 – 13 August): A focus on high quality British meat cooked by the chefs on Big Green Eggs.

The Hut Sundowners (30 June, 1 July, 28 & 29 July, 25 – 27 August)

Enjoy this relaxing evening watching the sunset across the valley from the best spot in the vineyard, The Hut. For £35pp, tickets include a welcome cocktail, tapas and live music to set the scene for a tranquil summer night. The Hut wine bar will be open all evening.

English Wine Week (19 – 22 June)

In celebration of English Wine Week, the Cellar Door guides will be hosting an exclusive vineyard and winery tour followed by a tutored Sussex wine tasting with complementary food pairings from local suppliers. £37.50pp.

The Tasting Room Chef Takeover with Yiannis Mexis from Hide (26 May – 28 May)

Yiannis will present an innovative menu at Rathfinny's Tasting Room through his pop-up dining concept, Anemoia – evoking a nostalgic feeling for something you never had. Yiannis will serve a three-course lunch and evening tasting menu with wine pairings. £39.50 pp for 3-course lunch sitting, £80 pp tasting menu for dinner sitting, optional £45 4 glass wine flight add-on available for dinner sitting.

ENDS

High-res imagery [HERE](#)

For press enquires and samples please contact amyp@rathfinnyestate.com



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Notes to editors:

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Tasting Notes:

[2018 Classic Cuvée](#): A buttermilk gold hue beckons in a nose of ginger-dusted white plums on cinnamon toast, a rich palate of white apricot and creme pâtissiere with nuances of preserved Meyer lemon the finish.

[2018 Blanc de Blancs](#): A lime-gold beading delivers a vibrant nose of mock orange and lemon thyme, a complex palate of fresh kiwi and candied kumquat zest, with a grapefruit sherbet finish.

[2018 Blanc de Noirs](#): Translucent saffron in colour, delivering an expressive nose of mulberry and almond blossom, a mouth-filling perlage of baked blueberry and russet pear, giving way to a lively clementine finish

[2018 Rosé Brut](#): 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.

About Rathfinny Wine Estate:

The Rathfinny Wine Estate in East Sussex, founded in 2010 by husband and wife Mark and Sarah Driver, is dedicated to producing some of the world's finest sparkling wine. Once a working arable farm, the first vines were planted in 2012 and today the Rathfinny vineyard comprises over 230 acres of predominantly Pinot Noir, Chardonnay, and Pinot Meunier. Located in the South Downs National Park. An area of outstanding natural beauty in Southern England. It occupies the main part of Cradle Valley.

In addition to producing wine, the Rathfinny Wine Estate offers vineyard tours and tastings, the Tasting Room restaurant headed by chef Chris Bailey as well as accommodation for visitors at the Flint Barns.

Rathfinny set out to build a business that is both environmentally friendly and sustainable. They adopted sustainable technologies such as photovoltaic cells, which power the winery, and wastewater recycling. The Estate is self-sufficient on water, nearly self-sufficient on energy and all the buildings are built with materials sourced from the local area. Further to this, Rathfinny has become a major employer in the area, providing skilled employment to over 90 people and seasonal work for a further 200 required during harvest.