



# RATHFINNY



## FROM MICHELIN MENUS TO MIDNIGHT SKIES – RATHFINNY PREPARES FOR SUSSEX HARVEST CELEBRATIONS

**For Immediate Release** // Rathfinny Wine Estate is adding drama and delight to Harvest 2025, welcoming skilled falconers, Michelin-starred chefs and a renowned astronomer to their Vineyard in the South Downs.

Harvest is one of the best times to visit the single-site Estate, with the Vineyard and Winery humming with activity as the grapes are hand-picked and pressed to create Rathfinny's exceptional Sussex Sparkling wines.

Indulging in the bounty of the season, Rathfinny's Winery restaurant, the Tasting Room, will host a series of fine-dining **Harvest Restaurant Takeovers**. Guests will include Michelin-starred Gaptrast visiting from the Norwegian fjords; Kioku by Endo, bringing authentic Japanese flavours; and British gastronomic tastemakers, City Social.

To celebrate their location in an International Dark Skies Reserve, the Estate will also put on a unique **Astronomy Night**. The evening will be led by Jane Green, Fellow of the Royal Astronomical Society who will present a talk and stargazing activity, followed by dinner in the Flint Barns.

Whilst [recruitment](#) is underway for this year's harvest, throughout September, a specialist **falconry team** will patrol the Vineyard from dawn to dusk, protecting the ripening grapes from crows, pigeons and gulls. Visitors will have the chance to spot Peregrine Falcons, Harris's Hawks, Merlins and even a majestic Chilean Blue Eagle overhead.

At the Cellar Door, guests can experience a special **Dosage Tasting**, stepping into the winemaker's shoes to explore different styles of sparkling wine. Visitors can also enjoy drop-in tastings, autumnal menus and extend their visit with an overnight escape package in the Flint Barns bed and breakfast accommodation located on site.

## FURTHER DETAILS:

### HARVEST RESTAURANT TAKEOVERS

#### Gaptrast Takeover - Saturday 27<sup>th</sup> September

Making the journey from Norway, Michelin-starred Gaptrast will present an eight-course tasting menu, bringing the wild flavours of the Nordic fjords to the South Downs of Sussex. Expect a truly memorable culinary experience with world-class dishes inspired by Scandinavian landscapes, served alongside the finest Rathfinny vintages.

Price: £195pp, additional wine flight available on the night. **This event is now sold out.**

[FIND OUT MORE](#)

#### City Social Takeover - Saturday 11<sup>th</sup> October

Executive Chef Paul Walsh from Jason Atherton's City Social restaurant will be showcasing a five-course tasting menu. Walsh has crafted a prestigious career among London's finest restaurants, from the Savoy Grill where he worked under Marcus Wareing to joining Restaurant Gordon Ramsay as Senior Sous Chef alongside contemporaries Clare Smythe and Mark Askew. Walsh's passion for an elegant and refined style of Modern British cooking feels right at home in the Tasting Room.

Price: £125pp, additional wine flight available for £60pp.

[FIND OUT MORE](#)

#### Kioku by Endo Takeover - Thursday 16<sup>th</sup> October

Following a successful summer terrace partnership with Rathfinny, the team behind London's [Kioku by Endo](#) will be presenting a seven-course Harvest Lunch in the Tasting Room. Born from the culinary vision of legendary Japanese chef Endo Kazutoshi, Kioku by Endo is a shining star in London's Japanese dining scene, celebrated for its reverence for authentic ingredients and flavours prepared with world-class technique.

Under the leadership of Executive Chef George Gkoregias, the team will bring exquisite Japanese flavours to the Tasting Room for one unforgettable dining experience. The itinerary includes a spot of grape picking in the morning, followed by a seven-course lunch with optional Rathfinny wine pairings.

Price: £135pp, additional wine flight available for £60pp. £175pp includes premium transport between London and Rathfinny Estate.

[FIND OUT MORE](#)

## ASTRONOMY NIGHT

**Wednesday 15<sup>th</sup> October**

Taking place at the Flint Barns on the Rathfinny Wine Estate, renowned astronomer Jane Green FRAS will be hosting “A Tour of the Universe” — an inspiring and accessible astronomy talk. There will also be the opportunity to view objects in the night sky through a telescope, weather permitting.

Price: £85 per person for talk & dinner. Room package from £282 for two guests.

[FIND OUT MORE](#)

## FALCONRY TEAM AT RATHFINNY

Rathfinny Wine Estate has welcomed a specialist falconry team to protect its grapes during the critical final month of ripening. From dawn to dusk, trained falcons, hawks and a Chilean Blue Eagle will be patrolling the skies above the Sussex Estate, keeping hungry pigeons, crows and seagulls away from precious fruit.

This innovative approach replaces the plastic netting previously used to protect the fruit, which lasted only five seasons and did not align with Rathfinny’s sustainability goals as a certified B Corp.

Visitors to Rathfinny during harvest will have the chance to witness these majestic birds in action while enjoying a glass of Sussex Sparkling in the Tasting Room or The Hut. Members of the Rathfinny Reserved Club will also be treated to an exclusive falconry display on 15th October.

[FIND OUT MORE](#)

## HARVEST DOSAGE EXPERIENCE

**26th September – 8th November, 11:30 a.m. Friday & Saturday**

To learn more about dosage, guests are invited to step into the shoes of a winemaker and discover first-hand how the addition of sugar affects the style and structure of sparkling wines.

Starting with a short walk into the Vineyard, the guide will provide an insight into the history of Rathfinny and the important role the landscape and climate plays in the production of Sussex Sparkling. Guests will then be given the opportunity to conduct their own dosage trial, adding

different levels of sugar to a base wine to see how this affects its final style. The experience will conclude with a guided tasting of four Sussex Wines.

[FIND OUT MORE](#)

## HARVEST ESCAPE PACKAGES

**24th September – 8th November**

Escape to the Vineyard during harvest and take advantage of as a special offer of a night's stay, unique Dosage Tasting & Tour and chef's autumnal menus for two. This package includes:

- Overnight stay at the Flint Barns
- Dosage Tour & Tasting for two
- Three-course Midweek Set Menu dinner with a glass of Sussex wine at the Flint Barns Dining Room
- A seasonal breakfast prepared with high quality local ingredients

Prices from £295.50 based on two guests sharing a super Cosy Double room.

[FIND OUT MORE](#)

## THE RATHFINNY SELF-CATERED COTTAGE

Experience the joys of harvest up close with a stay at the Rathfinny Cottage. Situated in the heart of our 600-acre South Downs Estate, this lovingly designed cottage marries country chic with clean and contemporary touches.

Relax and unwind with home comforts including a fully equipped kitchen, private courtyard, two bedrooms, utility room and open plan living and dining space. The cottage has everything one needs for an extended stay whilst situated within walking distance to Rathfinny restaurants. Dog friendly.

Prices from £750 for three nights. Sleeps up to four guests.

[FIND OUT MORE](#)

## TASTING ROOM RESAURANT

**Relaxed elegance in the South Downs**

Set in the Winery with panoramic views across the Vineyard, the Tasting Room is a special place for friends, families and couples to come together and indulge in the finest British culinary bounty just 1.5 hours from London.

Inspired by its location - where coast meets countryside - and shaped by the rhythm of the seasons, the Michelin-recommended Tasting Room offers vibrant snacks, small and large plates all made for sharing, served freshly prepared alongside the exceptional Rathfinny Sussex Sparkling.

Curated by Executive Chef Chris Bailey, the lunchtime menu runs from 12pm to 3:30pm, with an afternoon smaller menu available until 5.45pm, Wednesday to Sunday.

[FIND OUT MORE](#)

## ENDS

For more information and imagery please contact [nickt@rathfinnyestate.com](mailto:nickt@rathfinnyestate.com)

<https://rathfinnyestate.com/> | [@rathfinnyestate](https://www.instagram.com/rathfinnyestate) | [#SussexSparkling](https://twitter.com/SussexSparkling)

## ABOUT RATHFINNY

The family-owned East Sussex Estate was established in 2010 by husband-and-wife team Mark and Sarah Driver and is dedicated to producing some of the world's finest vintage sparkling wine from a single-site vineyard in Sussex, England. Since its inception, sustainability has been an important part of Rathfinny's DNA, culminating in achieving B Corp certification in 2023.

Once a working farm, Rathfinny planted their first vines in 2012 just three miles from the sea near the iconic Seven Sisters cliffs in the South Downs National Park. The vineyard now encompasses more than 230 acres of primarily classic sparkling varieties Pinot Noir, Chardonnay and Pinot Meunier. Rathfinny crafts terroir-driven, vintage wines that reflect the character of each growing-season. Using the traditional method and guided by a low-intervention philosophy, their vintage Sussex Sparkling wines are a true expression of place. The Rathfinny sparkling portfolio comprises the *2019 Classic Cuvée*, *2019 Blanc de Blancs*, *2020 Blanc de Noirs* and *2019 Rathfinny Rosé*, all matured in the bottle for a minimum of 36 months.

Alongside producing wine, 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 excellent gastronomy at the Michelin-recommended Tasting Room restaurant, Flint Barns Dining Room restaurant or The Hut, Rathfinny's alfresco wine bar. For the full experience, guests can stay at the homey Flint Barns bed and breakfast accommodation or Rathfinny self-catering Cottage, nestled within the vines.