



RATHFINNY WINE ESTATE BLANC DE NOIRS 2015

Rathfinny Estate Blanc de Noirs 2015 is the first vintage of our premium Pinot Noir/Pinot Meunier blend, produced from grapes grown and hand-harvested on Rathfinny Wine Estate.

RELEASE DATE. June 2019

BLEND. 65% Pinot Noir, 35% Pinot Meunier

LEES AGEING. 36 months

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

PH. 3.33

TA. 7g

DOSAGE. 4g/l

MALOLACTIC FERMENTATION. 100%

FINING AGENT. Isinglass

ABV. 12.5%

TASTING NOTE. An enticing blush sets the scene for perfumed peony and wild strawberry on the nose, while on the palate, its rich mousse of raspberries and toasted almonds gives way to a caramelised red-apple finish.

FOOD MATCH. Rathfinny Blanc de Noirs '15 is an outstanding pairing partner to the delicate and warming flavours of Asian-style crab cakes, with a fruit-forward versatility that also matches sublimely with richer dishes such as slow-cooked Sussex lamb.

VINTAGE. Spring arrived late in 2015 after a cold winter, both budburst and flowering were a week later than 2014, but we had a reasonable flowering and a warm summer which helped ripen a small crop. We began harvest on the 19th October and despite the rainfall in August and September the fruit was very clean and of good quality.

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 200 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.

