



RATHFINNY WINE ESTATE ROSÉ BRUT 2017

Rathfinny Rosé Brut 2017 is the third 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. May 2020

BLEND. 63% Pinot Noir, 19% Chardonnay, 18% 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. 3.05

TA. 7.3g/L

DOSAGE. 4g/L

MALOLACTIC FERMENTATION. 100%

FINING AGENT. Isinglass

ABV. 12.5%

TASTING NOTE. A Rosé with a stunning cerise hue, delivering a vibrant nose of cranberries and redcurrants, a ripe perlage of cherry-skin and Japanese wineberries, with lifted notes of quince on the finish.

FOOD MATCH. Although a stunning pairing with the tart notes of a rhubarb crumble, the additional structure of the 2017 vintage makes this Rosé a phenomenal partner to sweet and sour Asian dishes.

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 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.

