



RATHFINNY WINE ESTATE BLANC DE NOIRS 2018

Rathfinny Blanc de Noirs 2018 is our signature Sussex Sparkling, produced from predominantly Pinot Noir grapes grown and hand-harvested on the Rathfinny Wine Estate.

RELEASE DATE. May 2022

BLEND. 85% Pinot Noir, 15% Pinot Meunier

TIME IN BOTTLE. 30 months

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

PH. 3.11

TA. 6.2 g/l

DOSAGE. 3.5 g/l

MALOLACTIC FERMENTATION. 100%

FINING AGENT. Isinglass

ABV. 12%

TASTING NOTE. 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.

FOOD MATCH. This delightfully fruity style matches beautifully with intensely umami-sweet flavours delivered by steamed barbecue pork buns, crispy duck with hoisin sauce or Japanese Nimono dishes.

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 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.

