



## RATHFINNY WINE ESTATE BLANC DE NOIRS 2020

Rathfinny Blanc de Noirs 2020 is our Signature Sussex Sparkling, made from Pinot Noir grapes and a small amount of Pinot Meunier, grown and hand-harvested on the Rathfinny Wine Estate.

**RELEASE DATE.** January 2025

**BLEND.** 86% Pinot Noir, 14% Pinot Meunier

**TIME ON LEES.** 36 months

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

**PH.** 3.05

**TA.** 6.7 g/l

**DOSAGE.** 3 g/l

**MALOLACTIC FERMENTATION.** 100%

**VEGAN.** Yes

**ABV.** 12.5%

**TASTING NOTE.** A rose-gold hue delivers a nose of red fruits and a mouthwatering palate of pear and plum, with a long ripe cherry finish.

**FOOD MATCH.** This fruit-driven wine would match perfectly with a plate of charcuterie, Asian-style crab cakes or venison. This vintage can withstand and complement spice and richer flavoured dishes.

**VINTAGE.** The 2020 growing season got off to an early start with warm weather prompting budburst in some clonal areas from 12th April. Spring comprised of very little rainfall with the driest May ever recorded in England. Flowering was completed by 27th June. The settled weather then gave way to challenging conditions in July with high winds and rain. We recorded a lower yield per vine, ensuring there was an ideal ripeness and composition across all varieties come veraison. The fruit quality matched that of the well documented 2018 vintage.

## 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.

