



RATHFINNY WINE ESTATE CLASSIC CUVÉE 2019

Rathfinny Classic Cuvée 2019 is our 'house-style' Sussex Sparkling, crafted in the Traditional Method.

RELEASE DATE. December 2023

BLEND. 44% Pinot Noir, 41% Chardonnay and 15% Pinot Meunier

TIME IN BOTTLE. Minimum 36 months

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

PH. 3.06

TA. 7.0g/L

DOSAGE. 4.5g/L

MALOLACTIC FERMENTATION. 100%

FINING AGENT. Yeast Protein (Fynco) & Isinglass

ABV. 12%

TASTING NOTE. Honeyed lemon in colour, with a welcoming nose of red apple skins that gives way to a rich lemon meringue palate with a red berry fruit finish.

FOOD MATCH. This versatile wine pairs well with roast chicken, meaty fish like hake and monkfish and eggs benedict.

VINTAGE. The 2019 growing season got off to an early start and despite the ever-present risk of late spring frost, we were hopeful for a repeat of 2018. We experienced record breaking temperatures during late July and a very warm August, but a wet end to September and October. The fruit survived and produced some lovely wines, despite the soggy picking conditions.

ABOUT RATHFINNY

Rathfinny is a family-owned Wine Estate with B Corp status in East Sussex, established in 2010 by Mark and Sarah Driver. Once a working arable farm, the first vines were planted in 2010 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.

