



## RATHFINNY WINE ESTATE MINI CUVÉE 2020

The first of its kind to be made in the UK, the 50cl 2020 Rathfinny Mini Cuvée promises to be a real collector's item. We have produced just 800 limited-edition bottles, individually numbered by hand. This sparkling is made in the Traditional Method from a blend of Pinot Noir, with Chardonnay and Pinot Meunier.

**BLEND.** 55% Pinot Noir, 30% Chardonnay and 15% Pinot Meunier

**TIME IN BOTTLE.** 24 Months before release

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

**PH.** 3.06

**TA.** 6.6 g/l

**DOSAGE.** 3.5 g/l

**MALOLACTIC FERMENTATION.** 100%

**FINING AGENT.** Yeast Hulls

**ABV.** 12.5%

**TASTING NOTE.** Lemon in colour with hints of straw. A ripe nose of summer fruits, red apple, white flowers and candied lemon. A soft and approachable palate showing sweet orange, flat nectarine, grapefruit and pumpkin spice. A balanced finish of honeysuckle and blossom honey.

**FOOD MATCH.** A perfect accompaniment to gougères, Dover sole or chicken terrine.

**VINTAGE.** A very dry spring affected yields, but the warm summer produced grapes with intense flavours and moderate acidity.

## 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 Wine 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.

