

## RATHFINNY WINE ESTATE MINI CUVÉE 2021

Rathfinny Mini Cuvée 2021 is the second vintage of the UK's first 50cl bottle of Sussex Sparkling wine, crafted in the Traditional Method from a blend of Pinot Noir with Pinot Meunier and Chardonnay. Unlike many small format bottles on the market, Rathfinny bottle-aged and fermented the Mini Cuvée to ensure an exceptional quality pour.

The 50cl offers the perfect amount for sharing between two people as it serves four glasses as opposed to six in a standard 75cl bottle, making it a thoughtful gift or an elegant choice for those intimate moments.

The 50cl bottle was legalised in the UK in 2023. Following success and demand, Rathfinny has plans to continue laying down bottles of future vintages.

RELEASE DATE. November 2024 BLEND. 75% Pinot Noir, 20% Pinot Meunier, 5% Chardonnay TIME IN BOTTLE. 32 months WINEMAKING. Inoculated with commercial yeast and fermented in stainless steel at 16°C. 20% barrelmaturation in seasoned French oak PH. 3.19 TA. 7.9 g/l DOSAGE. 5 g/l MALOLACTIC FERMENTATION. 100% VEGAN. Yes ABY. 11.5%

## 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.

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**FOOD MATCH.** This wine makes a wonderful aperitif or try it with some hard aged cheese or charcuterie.

VINTAGE. The 2021 vintage was a challenging year for winemakers across the UK and Europe. In Sussex, the growing season got off to a slow start due to easterly winds in March and April, which delayed budburst. However, despite a wet and humid summer, we were able to produce a smaller quantity of wine, by only picking the very best grapes from our single-site vineyard.

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.

