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TRADITIONAL METHOD SUSSEX, ENGLAND

RATHFINNY WINE ESTATE ROSÉ BRUT 2019

Rathfinny Rosé 2019 is our expressive Sussex Sparkling, produced from predominantly Pinot Noir grapes grown and hand-harvested on the Rathfinny Wine Estate.

RELEASE DATE. September 2023 BLEND. 60% Pinot Noir, 22% Chardonnay, 18% Pinot Meunier TIME IN BOTTLE. Minimum 36 months FERMENTATION. Inoculated with commercial yeast, fermented in stainless steel tanks at 16°C. Blended with Pinot Noir aged in French oak for colour. PH. 3.07 TA. 7.1g/L DOSAGE. 5g/L MALOLACTIC FERMENTATION. 100% FINING AGENT. Yeast Protein (Fyneo) VEGAN. Yes ABV. 12%

TASTING NOTE. Rose gold in colour, the delicate fine bubbles yield a creamy palate of clementines and kumquats, that give way to raspberries and strawberries, with a cleansing quince quince finish.

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 2012 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 the 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. **FOOD MATCH**. A beautiful accompaniment to the bright flavours of Thai chilli crab, duck and ginger spring rolls and fruit-based desserts like strawberry soufflé.

VINTAGE. The 2019 growing season had a flying start with average daily temperatures of 16°C within the seven-day bud-burst period, resulting in the earliest completion date ever recorded at Rathfinny. Propelled by continued warmth in June, flowering was completed in just a few days. Temperatures remained above average throughout the rest of the summer months, including record-breaking heat during late July.

Aside from the warmth, rainfall was higher than normal during harvest, but disease pressure was low due to effective vineyard management throughout the year. Chardonnay performed particularly well with a corresponding increase in the varietal yield due to our newly adopted pruning technique and served to complement the Pinot varieties in the 2019 Classic Cuvée and Rosé blends. All grapes were hand-harvested and whole-bunched pressed, displaying the perfect balance of sugar and acidity in line with Sussex PDO requirements.

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 semicontinental 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.

