



RATHFINNY WINE ESTATE BLANC DE NOIRS 2016

Rathfinny Blanc de Noirs 2016 is the second vintage of our signature Sussex Sparkling, made from predominantly Pinot Noir grapes grown and hand-harvested on the Rathfinny Wine Estate.

RELEASE DATE. May 2020

BLEND. 93% Pinot Noir, 7% Pinot Meunier

LEES AGEING. 36 months

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

PH. 2.93

TA. 7.9g/L

DOSAGE. 3g/L

MALOLACTIC FERMENTATION. 100%

FINING AGENT. Isinglass

ABV. 12.5%

TASTING NOTE. With a rose-gold glow, this Pinot Noir dominated sparkling delivers an expressive nose of baked Braeburn apples, a textured mousse of morello cherries, and a refined, plum-compote finish.

FOOD MATCH. Rathfinny's signature sparkling pairs to perfection with duck rillettes or rare-cooked venison steaks, and boasts enough depth to accommodate the hot and sticky notes of Vietnamese-style caramel pork.

VINTAGE. Budburst was timely, though it was very wet prior to flowering which, as a result, was slightly later than usual. However, we had a successful fruit set, despite July and the early part of August coming in cooler than normal. The second half of August brightened up with some very warm days, with this dry weather continuing throughout September until the end of the season. We picked in the latter part of October.

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.

