



# ROSÉ DE NOIRS 2018

Quality Sparkling Wine - Protected Designation of Origin (PDO)



**GRAPE VARIETIES** - 100% Pinot Noir

**ALCOHOL** - 12.0% ABV

**ACIDITY** - Total 7.4 g/l pH 3.02

**STYLE** - Brut - 8g/l dosage. Fruit first, fine acidity, fun!

**DESCRIPTION** - Soft pink in colour, a fine and persistent mousse with flavours of strawberry and summer fruits and a period of lees ageing. *Suitable for vegetarians and vegans.*

**VITICULTURE AND WINEMAKING** - Vines planted in 2015 on south and south-east facing sandstone slopes of the High Weald, East Sussex, England - at an altitude of 130 - 140m above sea level, with a vine spacing of 1.2m x 2.2m.

Harvested by hand in early-October after a ground-breaking summer of sun in 2018 at a yield of 3.29kg/ vine, grapes were gently pressed in a Coquard. They underwent a cool fermentation in stainless steel tanks, followed by malolactic. Bottled in September 2019 after blending with a small batch pinot noir red wine from site. This is a traditional method sparkling wine with secondary fermentation in bottle.

Winemaker Simon Roberts, IWSC Winemaker of the Year 2018.

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