

Nyetimber,

Rosé NV

West Sussex, Southern England, England



PRODUCER

For 30 years Nyetimber has had a single aim: to make the finest English sparkling wine, one to rival the very best in the world. A true pioneer, Nyetimber was the first producer of English sparkling wine to craft wines made exclusively from Pinot Noir, Meunier and Chardonnay. In 1988, Nyetimber planted its first vines and today, the House is regarded as one of England's finest wine producers. Owner and Chief Executive Eric Heerema and winemaker Cherie Spriggs are committed to producing wines of a Grande Marque standard. Each bottle of Nyetimber is crafted from one hundred percent estate-grown grapes.

VINEYARDS

Nyetimber only uses grapes from its own vineyards, all south-facing with greensand and chalk soils. They own nine vineyards in Sussex, Hampshire and Kent, but only seven are currently in production. Harvest was entirely manual, with each plot picked on a parcel by parcel basis to ensure optimal maturity.

VINIFICATION

Each vineyard parcel is fermented separately in stainless steel tanks. Such attention to detail allows for a wonderful diversity of base wines when blending decisions are made in the spring following the harvest. All wines are crafted according to the strict rules of the traditional method, aged for at least three years on the lees and given sufficient post-disgorgement time before release.

TASTING NOTES

A beautiful sunset pink colour. Aromas include a charming mix of fresh red fruits along with intriguing spice notes of anise and lavender. The palate has a creamy, round texture with refreshing redcurrant, raspberry and cherry flavours. Hints of brioche lead into an elegant, silky finish.

Grape Varieties **49% Chardonnay**
49% Pinot Noir
2% Meunier

Winemaker **Cherie Spriggs**

Closure **Natural Cork**

ABV **12%**

Residual Sugar **10.3g/L**

Acidity **7.8g/L**

Wine pH **3.14**

Bottle Sizes **75cl**

Notes **Vegetarian, Vegan**