

Classic Cuvée Brut 2017

East Sussex, Southern England, England



Grape Varieties	65% Pinot Noir 18% Chardonnay 17% Meunier
Winemaker	Tony Milanowski
Closure	Natural Cork
ABV	12%
Residual Sugar	5g/L
Acidity	7.1g/L
Wine pH	3.13
Bottle Sizes	75cl, 150cl
Notes	Sustainable

PRODUCER

This family-owned estate was established in 2010 by Mark and Sarah Driver, with the first vineyards being planted in April 2012. Rathfinny's estate vineyard now extends to over 93 hectares in the South Downs, just three miles from the Channel. Lying on a south-facing slope, their estate vineyard is predominantly planted with Pinot Noir, Chardonnay and Meunier as well as small plantings of Pinot Gris. Rathfinny uses only estate-grown fruit for their four traditional-method sparkling wines: Classic Cuvée, Blanc de Blancs, Blanc de Noirs and Rosé. Each of their wines is produced and labelled as a vintage wine. In April 2023, Rathfinny became the third wine producer in the UK to be B Corp certified, reinforcing their philosophy to put people and the planet at the core of their business.

VINEYARDS

The estate vineyard is protected from the worst of the prevailing south westerly winds by a natural ridge that runs along the southern edge of the Estate. Sustainability and stewardship of the land are at the heart of Rathfinny's philosophy. The team have worked closely with Natural England and the South Downs National Park, to implement a programme which enhances local wildlife habitats and reclaims areas of natural chalk grassland. Rathfinny's focus on the environment, and commitment to sustainability and soil health, ensure excellent quality fruit.

VINTAGE

2017 was an exceptional vintage, but not without its challenges. Fortunately, the south facing aspect and proximity to the coast, protected Rathfinny's estate vineyards from the late spring frost. After an early budburst the grapes benefitted from a long ripening period and a phenomenal 'Indian summer', with unseasonably warm September weather producing ripe fruit, with concentrated flavours and balanced acidity and sugar levels.

VINIFICATION

The grapes were hand harvested, whole bunch pressed and vinified with as little intervention as possible, to preserve the purest expression of vintage and place. The base wine was fermented in stainless steel at 16°C, followed by malolactic fermentation. After bottling, the wine was aged 36 months on lees to develop autolytic complexity.

TASTING NOTES

Rathfinny's Classic Cuvée displays vivid aromas of grapefruit, red apple and brioche on the nose. The palate has real focus with zesty acidity and creamy texture. Rich, biscuity notes lead to a refreshing and moreish finish.