



Grape Varieties	100% Chardonnay
Winemaker	Tony Milanowski
Closure	Natural Cork
ABV	12%
Acidity	6.9g/L
Wine pH	3.09
Bottle Sizes	75cl
Notes	Sustainable, Vegetarian, Vegan

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 single-site 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

2019 was not without its challenges, following the exceptional 2018 vintage. The 2019 growing season began early, but avoided any significant outbreaks of late spring frost. Record-breaking temperatures in late July, followed by a very warm August aided grape development. However, wet weather at the end of September and throughout October resulted in heightened disease pressure, which required careful canopy management in the vineyard. Despite these challenging conditions before and during harvest, yields were not adversely affected and the grapes showed excellent balance.

VINIFICATION

The Chardonnay grapes were hand harvested, whole bunch pressed and vinified with as little intervention as possible. 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 and rich mouthfeel. Following disgorgement, the wine received a low dosage of 3g/l to preserve the purest expression of vintage and place.

TASTING NOTES

Rathfinny's Blanc de Blancs is pale lemon in colour with flecks of gold. The nose is characterised by aromas of orange zest, pastry and lemon thyme. The palate displays fine balance with linear acidity and creamy mouthfeel. The finish is long with grapefruit, sherbet and saline notes developing into richer aromas of roasted hazelnut and toast.