



Grape Varieties	<b>55% Pinot Noir</b> <b>30% Chardonnay</b>
Winemaker	<b>Tony Milanowski</b>
Closure	<b>Natural Cork</b>
ABV	<b>12.5%</b>
Residual Sugar	<b>3.5g/L</b>
Acidity	<b>6.7g/L</b>
Wine pH	<b>3.09</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Sustainable</b>

## 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

Situated just south of the village of Alfriston in East Sussex, and just three miles from the English Channel, Rathfinny's vines are set out on an ideal south-facing slope, protected from the worst of the prevailing south westerlies by a natural ridge that runs along the southern edge of the Estate. The soils are silty clay loam over chalk and free-draining like the soils found in Champagne, part of the Paris Basin. Rathfinny currently has 91 hectares of vineyards, with vines planted in 2.2 metre rows at a density of 4,500 vines per hectare.

## VINTAGE

Spring was met with an early arrival of warm weather prompting budburst in some areas as soon as 12th April. This set the tone for a growing season with rapid vine development and limited rainfall. The area experienced the driest May ever recorded in England and flowering was completed by 27th June which is usually the case on the Rathfinny Estate. The vines benefited from a warm August and September, resulting in the perfect balance of sugar and acidity come veraison. Very low disease pressure at harvest meant a beautifully clean crop, characterised by small bunches and great concentration of flavour, with ripeness levels comparable to standout years like 2018.

## 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 with commercial yeasts, followed by malolactic fermentation. After bottling, the wine spent 36 months ageing on its lees to develop autolytic complexity. The wine was disgorged followed by a low dosage of 3.5g/l.

## TASTING NOTES

Rathfinny's Classic Cuvée displays vivid aromas of summer fruits, red apple and brioche on the nose. The palate has real focus with notes of orange peel and hints of spice. Rich, biscuity notes lead to a refreshing and moreish finish.