



Grape Varieties	86% Pinot Noir 14% Meunier
Winemaker	Tony Milanowski
Closure	Diam
ABV	12.5%
Residual Sugar	3.5g/L
Acidity	6.7g/L
Wine pH	3.05
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.

VINTAGE

The 2020 growing season got off to an early start, with warm weather prompting budburst in some clonal areas from 12th April. Spring comprised of very little rainfall with the driest May ever recorded in England. Flowering was completed by 27th June. The settled weather then gave way to challenging conditions in July with high winds and rain resulting in a lower yield per vine, ensuring an ideal ripeness and composition across all varietals come veraison. The fruit quality matched that of the well documented 2018 vintage.

VINIFICATION

The grapes were hand harvested and fermented in stainless steel tanks at 16°C, followed by malolactic fermentation for a creamier mouthfeel. After bottling, the wine was aged for 36 months on lees to develop rich autolytic complexity. Following disgorgement, the wine received a low dosage of 3g/l to preserve the purest expression of vintage and place.

TASTING NOTES

Rathfinny's signature cuvée has a rose-gold hue and an expressive nose with lifted aromas of wild strawberries, morello cherry, orange pith, brioche and baked apple. The palate also reveals notes of pear and plum alongside a rich texture and autolytic complexity. The fine and persistent mousse is complemented by mouthwatering acidity, which lifts the elegant finish.