



Grape Varieties **44% Pinot Noir**
 41% Chardonnay
 15% Pinot Meunier

Winemaker	Tony Milanowski
Closure	Natural Cork
ABV	12%
Acidity	7g/L
Wine pH	3.06
Bottle Sizes	75cl
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

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

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 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 4.5g/l.

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.