



Grape Varieties **55% Pinot Noir**
 30% Chardonnay
 15% Meunier

Closure **Diam**

ABV **12.5%**

Residual Sugar **5.5g/L**

Acidity **7.9g/L**

Wine pH **3.02**

Bottle Sizes **50cl**

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 south of the village of Alfriston in East Sussex, and just three miles from the English Channel, Rathfinny's 93 hectares of vineyards are planted 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 free-draining silty clay loam over chalk, very similar to the soils found in Champagne. The Pinot Noir, Chardonnay and Meunier vines are planted in 2.2 metre rows at a density of 4,500 vines per hectare. B-Corp certified, sustainability is at the heart of everything Rathfinny does and they are involved in local initiatives to protect wildlife habitats.

VINTAGE

The 2023 vintage began with a cooler than usual spring which delayed budburst into early May when temperatures rose. May and June were characterised by dry conditions and the UK experienced the hottest June on record – ideal conditions for flowering which was completed by the end of the month. The summer months saw variable weather patterns and frequent rains ensured the vines didn't undergo water stress. Thanks to a warm and dry spell in September, the bunches ripened beautifully and the grapes were harvested in October with the perfect balance of sugar and acidity.

VINIFICATION

The Pinot Noir, Chardonnay and Meunier 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 wines were fermented in stainless steel at 16°C with commercial yeasts and went through partial malolactic fermentation. After blending, the cuvée was bottled and liqueur de tirage was added for the second fermentation to commence. The wine was then aged for a minimum of 18 months on the lees to develop autolytic complexity before disgorgement. Unlike many small format bottles on the market, the entire second fermentation process takes place in the 50cl bottle.

TASTING NOTES

Enticing aromas of pink grapefruit, red apple and brioche on the nose, with subtle red fruit nuances from the Pinot Noir. Poised and precise on the palate, with vibrant acidity and a creamy mousse carrying the complex flavours onto the long, fresh finish.