



SPARKLING ROSE NV

REGION – COAL RIVER VALLEY

VINEYARD – NOCTON VINEYARD

GRAPE VARIETALS – 100% PINOT NOIR



TASTING NOTE -

Colour:

Bold salmon pink with a fine consistent bead.

Nose:

Red cherries, strawberries and cream

Palate:

Ripe berry flavours with the tight mousse giving lovely texture and rich creamy characters. The palate exudes ripe berries, overtones spice and a crisp clean finish.

Cellaring Potential:

With our minimum 18 months on yeast lees we have done all the cellaring this wine will ever need. Drink today, tomorrow and the next!

Ideal Food Matches:

Fresh prawns with a spiced mayo, Cajun spiced salmon, Thai fish cakes. The vibrant fruit works well with Asian style dishes, lighter curries

WINEMAKING -

Like all non-vintage you are looking for the 3 'C' complexity, class and consistency. The 100% Pinot Noir is made in the traditional bottle ferment method with a minimum 18 months on yeast lees, adding creamy structure and complexity.

At disgorging, the blend is enriched with the addition of reserve material aged in old oak barrels.

Current Base Picked: March 2016

Yield: 12t/ha

Disgorged: June 2018

Alcohol: 12.5%