



RATHFINNY WINE ESTATE BLANC DE BLANCS 2017

Rathfinny Blanc de Blancs 2017 is the third vintage of our elegant Sussex Sparkling, produced from Chardonnay grapes grown and hand-harvested on the Rathfinny Wine Estate.

RELEASE DATE. May 2021. Limited production of only 9,333 bottles.

BLEND. 100% Chardonnay

LEES AGEING. 36 months

FERMENTATION. Inoculated with commercial yeast, fermented in stainless steel tanks at 16°C

PH. 3.21

TA. 7.6g/L

DOSAGE. 4g/L

MALOLACTIC FERMENTATION. 100%

FINING AGENT. Isinglass

ABV. 12%

TASTING NOTE. A luminous, flaxen-gold hue leads to a heady nose of ripe papaya and creamy lemon balm, a refined beading of white peach and fennel pollen with a silken, yuzu zest finish.

FOOD MATCH. This refined sparkling wine meshes sublimely with the sweet delicacy of butter-braised lobster, with the velvet-texture of a goat's cheese and fig tartlet or pairs perfectly with oysters.

VINTAGE. 2017 was an exceptional vintage but is in relatively short supply in the UK because of difficult growing conditions that affected most of northern Europe; a late spring frost badly affected many vineyards from Champagne to Rioja in northern Spain. Fortunately, the south facing aspect and proximity to the coast of Rathfinny's vineyards, protected them from this frost event. After an early budburst the grapes benefitted from a long ripening period and a phenomenal 'Indian summer', with unseasonably warm September weather producing fantastic ripe fruit, with great flavours and balanced acidity and sugar levels.

ABOUT RATHFINNY

Rathfinny Estate in East Sussex was founded in 2010 by husband and wife, Mark and Sarah Driver. Once a working arable farm, the first vines were planted in 2012 and today Rathfinny comprises over 230 acres of predominantly Pinot Noir, Chardonnay and Pinot Meunier.

Rathfinny Estate is located in the South Downs National Park, an area of outstanding natural beauty in Southern England. It occupies the main part of Cradle Valley, on a south-facing slope close to the iconic Cuckmere Valley, just three miles from the sea and the famous Seven Sisters cliffs, about a half a mile south of Alfriston village.

As well as being a stunning site, the Rathfinny vineyard is perfect for growing sparkling wine grapes: The light, thin, clay loam soils over chalk are free draining and very similar to the Champagne region of France. The chalk provides a ready source of water for the vines during the drier summer months. The warm semi-continental climate and long summer days ensure perfect ripening, and the proximity to the sea helps mitigate frost risk, a major problem in cooler climate vineyards in northern Europe.

