



RATHFINNY WINE ESTATE BLANC DE BLANCS 2018

Rathfinny Blanc de Blancs 2018 is our elegant Sussex Sparkling, produced from Chardonnay grapes grown and hand-harvested on the Rathfinny Wine Estate.

RELEASE DATE. May 2022

BLEND. 100% Chardonnay

TIME IN BOTTLE. 30 months

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

PH. 3.12

TA. 6.3 g/l

DOSAGE. 3 g/l

MALOLACTIC FERMENTATION. 100%

FINING AGENT. Isinglass

ABV. 12%

FOOD MATCH. This elegant sparkling demands the saline-creamy notes of fresh Rock Oysters or goat's cheese tartlets with honey and toasted walnuts.

VINTAGE. Often referred to as the vintage of the decade, 2018 was one of the warmest summers on record. A mini heatwave developed from April onwards, bringing on early flowering and the dry weather promoted good fruit set. New temperature records were set in July and August and despite heavy rain in early September, the weather during harvest in October was very favourable and we picked very clean fruit with an ideal balance of sugars and acidity for our Sussex sparkling wines.

TASTING NOTE. A lime-gold beading delivers a vibrant nose of mock orange and lemon thyme, a complex palate of fresh kiwi and candied kumquat zest, with a grapefruit sherbet finish.

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 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.

