

LYME BAY

DEVON ENGLAND

SPARKLING ROSÉ

VINTAGE: 2014



A sparkling Rosé made from Pinot Noir by the assemblage method, which involves blending a small portion of Pinot Noir red wine with our Blanc de Noirs cuvee base wine.

WINEMAKING NOTES

The red wine was made from a small parcel of exceptionally ripe Burgundy clone Pinot Noir. It was hand harvested and sorted in the vineyard before being processed by gravity and given a five day cold maceration. During fermentation it received either delestage or pigeage twice daily and was pressed off before the end. Our red wine was then blended with the Blanc de Noir cuvee to give a classy fruit driven Sparkling Rosé.

APPEARANCE

A vibrant soft pink with steady fine bubbles

NOSE

Wild strawberries, pepper and redcurrant

PALATE

A bright, fruit-driven palate with a richness of honey and hints of brioche and almond

STYLE: A classic traditional method Sparkling Rosé

ABV: 12.21% **Acidity:** 9.2 g/L **pH:** 3.14 **RS:** 10.2 g/L **MLF:** Partial

VARIETIES: 100% Pinot Noir

PDO/PGI: PDO

VOLUME: 3512 bottles

VINEYARDS: Southcote Estate (East Devon)

FERMENTATION VESSELS: 100% stainless steel

AWARDS: 2017 International Wine & Spirits Competition SILVER, 2017 UKVA Wine Awards SILVER, 2017 Decanter World Wine Awards BRONZE, 2017 International Wine Challenge BRONZE

