

RATHFINNY WINE ESTATE CLASSIC CUVÉE 2018

Rathfinny Classic Cuvée 2018 is the third vintage of our 'house-style' Sussex Sparkling, crafted in the Traditional Method around Pinot Noir, with ripe fruits and a low dosage.

RELEASE DATE. February 2022
BLEND. 50% Pinot Noir, 35% Chardonnay and 15% Pinot Meunier
TIME IN BOTTLE. 30 months
FERMENTATION. Inoculated with commercial yeast, fermented in stainless steel tanks at 16 °c
PH. 3.10
TA. 6.6 g/l
DOSAGE. 5 g/l
MALOLACTIC FERMENTATION. 100%
FINING AGENT. Isinglass
ABV. 12%

TASTING NOTE. A buttermilk golden hue beckons in a nose of ginger-dusted white plums on cinnamon toast, a rich palate of white apricot and crème pâtissière with nuances of preserved Meyer lemon on the finish.

FOOD MATCH. A superbly versatile foil to the fresh flavours of linguini with clams and fennel right through to duck prosciutto and ham hock terrine.

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.

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.

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