



## HATTINGLEY VALLEY



## ROSÉ 2013

**HATTINGLEY VALLEY** || Hattingley Valley was founded in 2008 by Simon and Nicola Robinson in Hampshire, England with its chalky soils and climate ideally suited for sparkling wines. They planted their first 7.3 hectares on a south-facing site with Chardonnay, Pinot Noir and Pinot Meunier using laser-guided planting technology. Today, the team manages over 24 hectares (60 acres) of vines across two well-situated sites. Led by winemaker Emma Rice, Hattingley sparkling wines are all made in the traditional method with the highest quality standards – leading the charge for the English Sparkling Wine movement.

**HAMPSHIRE, ENGLAND** || Located in the Central South, Hampshire benefits from the chalky limestone soil and cool climate growing conditions that closely mirror those found in Champagne. Hampshire is home to the first established commercial wine producer, founded in 1951. The best vineyards tend to be south facing, benefitting from increased sun exposure.

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**BLEND** | 59% Pinot Noir, 36% Pinot Meunier & 5% Pinot Precoce

**VINEYARDS** | Sourced from vineyards across the South of England, mainly chalk with clay topsoil.

**WINEMAKING** | Approximately 25% of the blend is fermented in 4-5 year old Burgundy barrels. Before tirage, the base wine is blended with 5% red wine made from the Pinot Precoce to give a delicate soft pink colour and some vibrant red fruit flavours. The wine spent at least 18 months ageing on lees in the bottle before being disgorged.

**ALCOHOL** | 12%

**DOSAGE** | 9g/l

**TASTING NOTES** | Subtle and delicate in colour this is an elegant Rose with an abundance of red fruit and fresh acidity, supported by fine toasty notes developed by ageing on lees in the bottle.