VALKYRIE SELECTIONS

HATTINGLEY VALLEY

ROSÉ 2014

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 estalished commercial wine producer, founded in 1951. The best vineyards tend to be south facing, benefitting from increased sun exposure.

ROSÉ 2014 ||

BLEND | 60% Pinot Noir, 38% Pinot Meunier & 2% Pinot Precoce

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

WINEMAKING | Approximately 8% 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 2 years ageing on lees in the bottle before being disgorged.

ALCOHOL | 12%   DOSAGE | 8g/l

PRESS | 92 WA
"This is a very impressive sparkling Rosé. It has a succinct bouquet of freshly picked strawberry, red cherry and a touch of green apple, all precise and quite mineral-driven. The palate is fresh on the entry with a slight waxiness to the texture. It has more complexity than its peers and it fans out gloriously with hints of praline and strawberry towards the vivacious finish. **This is one to serve to the next person that refutes the idea of great English sparkling wine**."