NYETIMBER

PRODUCT OF ENGLAND

ROSÉ MULTI-VINTAGE

NYETIMBER

For over 25 years, Nyetimber has had a single aim: to make the finest English sparkling wine, one to rival the very best in the world, including Champagne. A true pioneer, Nyetimber was the first producer of English sparkling wine to exclusively grow the three celebrated grape varieties: Pinot Noir, Pinot Meunier and Chardonnay.

Nyetimber is made from one hundred percent estate-grown grapes and is regarded as England's finest sparkling wine. Owner and Chief Executive Eric Heerema and winemaker Cherie Spriggs are committed to producing wines of exceptional quality.

VINEYARD

Nyetimber uses only its own grapes from its own vineyards, each of which was deliberately selected to be south-facing with greensand and chalk soils. All Nyetimber vineyards are located in the lee of the South Downs which affords them shelter from the coastal winds. Prior to harvest, the grapes are tasted to ensure the best flavour development before picking. Every single grape is picked by hand at the optimal time, a decision that is made on a parcel by parcel basis.

VINIFICATION

Each vineyard parcel is treated uniquely, from picking to gently pressing to vinification in separate tanks. Such attention to detail allows for a wonderful diversity of base wines when blending decisions are made in the spring following the harvest. All wines are crafted according to the strict rules of the traditional method, aged for extended periods of time on the lees and given sufficient post-disgorgement time before release.

TASTING NOTES

A beautiful, sunset pink colour. Aromas include a charming mix of fresh red fruits along with intriguing spice notes of anise and lavender. The palate has a creamy, round texture with refreshing redcurrant, raspberry and cherry flavours. Suggestions of brioche lead into an elegant, silky finish.

TECHNICAL INFORMATION

Grape Varieties	Pinot Noir 60-75%
	Chardonnay 25-40%
	Pinot Meunier <5%
Reserve Wine	8-18%
Region	West Sussex
Winemaker	Cherie Spriggs
Alcohol (ABV)	12.0%
Acidity	7.7g/l
Residual Sugar	9.0g/l
Wine pH	3.17