



HOFFMANN & RATHBONE

ESTD 2010 ENGLAND



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PINOT NOIR NV2
15th Edition
750ml
11.5% vol
Produced by Hoffmann & Rathbone, London, England

Pinot Noir NV2

Vineyards

Appellation: England

Location: East Sussex

Soils: Wealden Clay

Microclimate: South facing, sheltered, warm and dry

Pruning Method: Single guyot

Harvest Period: Early to Mid October

Harvest Method: Hand picked

Winemaking

Processing: De-Stemmed and lightly crushed

Fermentation: 16-18 days at 22°C using 120 years old yeast. Fermented on skins in tank and large format open top oak barrels. Barrique aged between 6 - 24 month

Malolactic: 100%

Blend: 1/3 each of Vintage 2017, 2018 & 2019

Bottling date: July 2020

Yielding: 1100 Bottles

Released: July 2020

Analysis

Grape variety: 100% Pinot Noir

Alcohol: 11.5%

Titrateable acidity: 4.7 g/l

Residual Sugar: <1 g/l

pH: 3.8

Food Pairing

Couch or hearty meal. Venison saddle fillet to traditional Lamb roast and dessert cheese with homemade chutney.

Serving Temperature: 18°C – slightly chilled in the summer

Winemakers Notes

Pure cold climate expression of Pinot Noir. A complex wine that keeps delivering. Delicate red colour, a characterful nose with aromas of cranberry crunch and soft red fruits. The palate bursts with cherry and raspberry flavours, fully fruit driven with only the slightest hint of oak. The wine is soft and well balanced with a generous mouth feel and silky finish.

Our still wine closures are screw Cap. The wines will develop and age slowly & beautifully over the next 10-15 years.

hoffmannandrathbone.co.uk

