



HOFFMANN & RATHBONE

ESTD 2010 ENGLAND



Pinot Noir NV5

Vineyards

Appellation:
England Location:
East Sussex Soils:
Wealden Clay

Microclimate: South facing, sheltered, warm and dry

Pruning Method: Single guyot
Harvest Period: Late September
Harvest Method: Hand picked

Winemaking

Processing: De-Stemmed and lightly crushed Fermentation: 16-18 days at 24°C using 120 year-old yeast. Fermented on skins in tank and large format open top oak barrels. Barrique aged between 6-24 months.

Malolactic: 100%

Blend: Vintage 2021, 2022 & 2023

Bottling date: May 2025

Yielding: 1200 Bottles

Released: June 2025

Analysis

Grape variety: 100% Pinot Noir

Alcohol: 12% vol

Titratable acidity: 4.5 g/l

Residual Sugar: 3.0 g/l

pH: 3.6

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.

Rich red colour, a characterful nose with aromas of ripe 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

