



HOFFMANN & RATHBONE

ESTD 2010 ENGLAND



Cuvée B A 2025

Vineyards

Appellation: England

Location: East Sussex

Soils: Wealden Clay with underlying Sandstone

Microclimate: South facing, sheltered, warm and dry

Pruning Method: Single guyot

Harvest Period: September

Harvest Method: Hand picked in 12kg crates

Winemaking

Processing: Gently whole bunch pressed and naturally settled for 36 hours

Fermentation: 16 days at 14°C using over 130 year-old yeast and stopped with cold filtration.

Fermented in: Terracotta Egg

Bottling date: February 2026

Yielding: 700 Bottles of 37.5cl

Released: June 2026

Closure: 100% FSC (FSC C100256) approved cork and wax sealing

Analysis

Grape variety: 100% Chardonnay

Alcohol: 10% vol

Titrateable acidity: 6 g/l

Residual Sugar: 88 g/l

pH: 3.4

Food Pairing

Crème brûlée

Mango panna cotta

Lemon tart

Blue cheese

Serving Temperature: 8-10°C

Winemakers Notes

An exceptional Beerenauslese-style Chardonnay from Sussex, with delicate floral aromas and exuberant passionfruit. Luscious layers of peach, spiced pear and honey fill the palate, combining concentrated sweetness with a luxurious, almost syrupy texture. A mouthwatering thread of beautifully balanced acidity brings freshness and poise, carrying the tropical fruit through a long, lingering finish. A distinctive English sweet wine to rival the German classics.

The wine will develop and age slowly & beautifully over the next 20 years.

