



HOFFMANN & RATHBONE

ESTD 2010 ENGLAND



Pinot Noir NV3

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 year-old yeast. Fermented on skins in tank and large format open top oak barrels. Barrique aged between 6-24 months.

Malolactic: 100%

Blend: 1/3 each of Vintage 2019, 2020 & 2021

Bottling date: May 2022

Yielding: 900 Bottles

Released: Julys 2022

Analysis

Grape variety: 100% Pinot Noir

Alcohol: 12% vol

Titrateable acidity: 4.5 g/l

Residual Sugar: 1.0 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

Graceful and pale with garnet flashes. A fragrant wine with aromas of dark sweet cherry, hints of clove and rose. Swirl the wine to unleash a hidden layer of creamy milk chocolate and redcurrants with the sweet shy echo of rum-soaked raisins, along with cinnamon and figs.

Sip it and feel the fulsome almond silk texture of this wine. The finish delivers a discreetly dynamic redcurrant tang, look for strawberry fruit lingering and black forest gateau depth.

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

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