



HOFFMANN & RATHBONE

ESTD 2010 ENGLAND





# Rosé Réserve 2014

## Vineyards

**Appellation:** England

**Pruning Method:** Single guyot

**Location:** East Sussex

**Harvest Period:** End of September to Early October

**Soils:** Wealden Clay

**Harvest Method:** Hand picked

**Microclimate:** South facing, sheltered, warm and dry

## Vintage

The 2014 grape harvest was exceptional, both in terms of quantity and quality and helped produce one of the most celebrated recent English wine vintages. The growing season was characterised by a long, warm spring and summer, resulting in healthy grapes, with a cooler autumn that helped to preserve freshness. We finished harvesting in the first week of October.

## Winemaking

**Processing:** Gently whole bunch pressed and naturally settled for 24 hours.

**Fermentation:** 14 days at 15°C using 120 year-old yeast. Fermented in temperature controlled stainless steel tanks with the taille fermented in oak barrique. A small amount of Pinot Noir fruit is left to ripen on the vine and then fermented in open top barriques and added before the second fermentation to give this wine its gorgeous colour and rich red fruit character.

**Malolactic:** 100%

**Lees ageing:** Minimum of 3,585 Days - 9 Years, 9 Months, 21 Days

**Bottling date:** 8th May 2015

**Yielding:** 3200 Bottles

**Released:** 1st February 2026

## Analysis

**Grape variety:**  
100% Pinot Noir

**Alcohol:** 12%

**Dosage:** 6 g/l

**Total acidity:** 9 g/l

**pH:** 3.3

## Food Pairing

Our Rosé is the perfect wine to pair with food! This richer vintage Rosé goes beautifully with smoked salmon, roasted duck, mushroom risotto and summer berries with crème. A favourite for all the foodies.

**Serving Temperature:** Not too cold, depending on your surrounding temperature.

## Winemakers Notes

The 2014 Rosé opens with an expressive bouquet of ripe red berries — strawberry, raspberry, and red cherry — lifted by hints of rose petal, blood orange, and a delicate floral perfume. Subtle layers of citrus zest, chalky minerality, and gentle spice emerge in the glass, alongside the faintest notes of toasted pastry from extended ageing.

On the palate, the mousse is fine and creamy, carrying a core of vibrant red-fruit purity balanced by precise, refreshing acidity. The texture is silky yet structured, with Pinot Noir lending depth, gentle tannic grip, and a savoury edge that hints at white pepper, quince, and faint truffle.

As it evolves, nuances of spice, citrus peel, and soft pastry unfold, leading to a long, poised finish that marries freshness with vinous intensity.

This is a rosé of elegance and power in balance, fruit-driven yet complex, gastronomic in style, and built to reward both immediate enjoyment and long-term ageing.

[hoffmannandrathbone.co.uk](http://hoffmannandrathbone.co.uk)

