



The Bolney Estate

2018

'BOLNEY CUVÉE ROSÉ'

Brut Rosé | Sussex - England

Stats

Grapes: 68% Pinot Noir - 28% Pinot

Meunier - 4% Chardonnay

Vineyard: Bolney Wine Estate
(Foxhole Lane)

Vine Age: 15-years-old

Soil Type: Chalk - sandstone

Viticulture: Conventional

Fermentation: Yeast strain IOC 18-
2007

Aging: 18 months on the lees prior to
disgorgement

Alcohol: 12.5%

Residual Sugar: 8.6 g/L

pH: 3.3

Total Acidity: 6.7 g/L

Total SO2: 112 ppm

Total Production: 667 cases

UPC: 5060135650100

About

This is an elegant and delicate, single vintage, traditional method rosé sparkling wine. 2018 was a great year, receiving lots of sunshine, so they decided to let the fruit characteristics come through by keeping the yeast selection neutral. The final blend reached a poised but demure total acidity.

Tasting Notes

An elegant and delicate, single vintage, traditional method rosé sparkling wine. Salmon pink color in the glass full of lots of tiny bubbles. Floral and red apple aromas lead to red apple & cranberry on the palate with a bright, fresh finish and lovely length for this Cuvée Rosé.

Reviews

Wine Enthusiast | 90 points