

Stats

Grapes: 58% Pinot Noir - 22% Pinot

Meunier - 20% Chardonnay **Vineyard:** Hilden Vineyard in Kent (75%) - South Downs Vineyard in

Sussex (10%) - Dorset (5%)

Vine Age: 10-years-old (each variety)
Soil Type: Clay and greensand

Viticulture: Conventional

Fermentation: Inoculated — stainless steel (97%, whole cluster) and old oak

barrel (3%, whole cluster)

Aging: 6 years on the lees followed by

1 year in the bottle Alcohol: 12%

Residual Sugar: 3.7 g/L

pH: 3.06

Total Acidity: 7 g/L Total SO2: 42 ppm

Total Production: 500 cases

UPC: 5060463800090

Digby Fine English

2018

'VINTAGE ROSÉ'

Brut Rosé | Sussex - England



VEGA

About

This vintage wine from 2018 boasts the first grapes harvested from Digby's Hilden Vineyard, in Kent. This "home" vineyard is planted on Wealden clay in a bowl-shaped layout that captures the sunlight, which rolls down the gently sloped vines. This enables fabulous ripeness in the red grapes, in particular, and Hilden has become Digby's most prized vineyard location. This wine's luscious red fruit reigns with power and weight for an English sparkling wine like no other. Seven years of aging (6 on lees, 1 under cork) before release accentuates the power of this fizz, making Digby's rosé a highly versatile companion to food.

The grapes are all hand-picked and pressed, and 97% goes to tank and 3% go to oak barrels (all whole cluster) to complete their first fermentation with a carefully selected yeast strain. All of the batches were put through malolactic fermentation and left to age for a few months before bottling and secondary fermentation. The wines remained in the bottle for 6 years months before disgorgement, and then were topped with a dosage, a bit of sulfur, and a final cork. The wine remained under cork for one year before release.

Tasting Notes

Refreshing berry notes on the nose develop into plump yet tart flavors on the palate, with serious presence. This is a tantalizing match for all sorts of dishes, including red meat and chili heat.

