

Sparkling Rosé 2013

Vintage Report, Awards and Notes

The 2013 Sparkling Rosé has been made from the classic fizz varieties of Chardonnay, Pinot Noir and Pinot Meunier, using the traditional method development by Christopher Merrett in 17th Century England. It has been produced by the Chinn family in Herefordshire's Wye Valley.

Tasting Notes

Lovely pale salmon-pink hue and fine bubbles on the tongue. Mouth-wateringly fresh, yet softened by the seductive flavour of summer berries.

About Us, the Vineyard & Winemaking



GRAPE VARIETIES

Chardonnay,
Pinot Noir & Pinot Meunier



SOIL

Ross sandstone free
draining and full of minerals.



LOCATION

Coughton valley near
Ross-on-Wye, 51.5° Latitude



ALTITUDE

Between
50-100m

Castle Brook is 2Ha of the classic champagne grapes, established by the Chinn family on the site of an ancient Roman vineyard, with the aim to produce the finest sparkling wine.

The vineyard lies on a steep south facing slope in the Wye Valley, Herefordshire. With plenty of warm westerly air but in the rain shadow of the Black Mountains, the area is renowned for its fruit and vegetable production and has the second largest area of grape vines in the UK.

Our grapes are hand harvested and gently crushed, using only the best juice and malolactic fermentation. The wine has been given a generous three years of resting on its lees in secondary fermentation before disgorging over the winter, and its release in spring 2017.

Analysis

Cepage:
14% Chardonnay
62% Pinot Noir
24% Pinot Meunier

Acidity: 8.4 g/l
pH: 3.31
Reducing sugar:
9.7 g/l

Alcohol:
12% Vol
Winemaker:
Simon Roberts

