

TASTING NOTES

RENISHAW HALL

Walled Garden Rosé 2018

RENISHAW HALL VINEYARD

Planted in 1972, formerly the most northerly vineyard in the world. Located in a three sided walled garden that has a radiating effect on the vines and raises average temperatures by approximately 1 deg C. The majority of the vines are pruned to guyot single and double depending on the strength of growth of the individual vine. The layout of the vineyard is slightly northerly to suit the layout of the land. The vineyard is tended to entirely by hand.

Appearance – Salmon pink

Aroma – wild strawberry, raspberry, rhubarb

Taste – wild strawberry, raspberry, rhubarb, red apple,

Grape variety: Madeleine Angevine / Rondo / Seyval Blanc

ABV 12 %



HOW THE WINE IS MADE IN THE VINEYARD

All of our vines are leaf stripped and shoot thinned giving the fruit maximum exposure to sunlight, this increases lactic acid and decreases malic acid resulting in ripe fruit. Leading up to harvest we are constantly checking the sugar acid ratio to ensure that we have balance. As we are north we leave the fruit on the vine for the longest period possible ensuring super ripe fruit, as the summers are not overly hot this means we get sugars on our grapes destined for sparkling wine somewhere near 10-11% potential alcohol – which is the perfect range. During the harvest the fruit is all hand-picked ensuring that no bruised or non-perfect fruit enters the press. The picked fruit is then taken directly to the winery and pressed that day.

HOW THE WINE IS MADE IN THE WINERY

First task is the pressing of the grapes, all of the sparkling wines from the English Wine Project are whole bunched press, we do not crush and destem as although this practice leads to greater yields and potentially more varietal flavour, in my view it can also lead to some off notes. Following the press, the juice is allowed to stand for 24 hours before being racked off. After racking inoculation takes place with yeast and a MLF bacteria to increase, the yeast is designed to aid the varietal characteristics, whilst the MLF softens the acids from malic to lactic bacteria. The fermentation is a controlled process and the juice/wine is fermented for approximately 3 weeks until dry and the sugar has converted to alcohol. During this period the wine is racked with bentonite only – making it a vegan and gluten free product. Post fining the wine is then filtered and bottled. All movements throughout the wines time in the winery is controlled and movements are kept to a minimum.



FOOD RECOMMENDATIONS

Perfect with a wide selection of savoury canapés and h'ors d'oeuvres