

ROEBUCK

M A K E S I T V I N T A G E



ROSÉ DE NOIRS 2018

VINTAGE DETAILS

The 2018 growing season was perfect in every way. Favourable conditions at flowering and fruit set followed by an incredible summer filled with sunny, dry days encouraged a bountiful crop of high-quality fruit with exceptional balance and flavour. Warm, clear days and cool nights in September were crucial for maintaining acidity levels. Picking started in early September with large yields of wonderfully ripe bunches sent to press. Undoubtedly, this would be one of the finest vintages in England to date.

VINEYARDS

LOCATION

Roebuck
Little Brockhurst
Roman Villa

SOILS

Loam/clay rich soils

HARVEST PERIOD

September/October

HARVEST METHOD

100% Handpicked

AGEING

TIME IN BOTTLE

53 Months

DISGORGEMENT

August 2023

RELEASE DATE

January 2024

ANALYSIS

BLEND

78% Pinot Noir
17% Pinot Meunier
5% Pinot Précoce

ALCOHOL

12%

DOSAGE

6 g/l

TA

9.9 g/l

WINEMAKING

Carefully selected bunches of Pinot Noir and Pinot Meunier grapes were gently whole bunch pressed and partially fermented in old Burgundian barrels followed by a generous period of lees ageing in bottle for a minimum of 53 months.

TASTING NOTES

An expressive sparkling rosé displaying delightful notes of ripe strawberries, cranberries and red cherries layered with a hint of almond and biscuity richness.

SUITABLE FOR VEGETARIANS & VEGANS

“A producer that stands out from the crowd.”

Jancis Robinson, JR.com

ROEBUCKESTATES.CO.UK