



PRODUCT SHEET

Vineyards

Roman Villa vineyard,
West Sussex.

Soils

Loam/clay rich soils

Harvest Period

October

Harvest Method

100% handpicked

Winemaking

Whole bunch pressed
and fermented in a
mix of French oak
& stainless steel

Disgorgement date

August 2023

Lees ageing

88 months

Technical Analysis

Blend

100% Pinot Noir

Alcohol

12%

Dosage

5 g/l

TA

8.9 g/l

pH

3.02

ROEBUCK RARE EXPRESSIONS NO.19

Growing Season

The winter preceding the 2015 growing season was a cold one which vines tend to enjoy. Spring arrived later than usual with budburst taking place in early April, thankfully avoiding the frosts. Cooler temperatures in August slowed the growing season down, resulting in a slightly later than normal veraison. By harvest time, the fruit was ripe with perfect acids, and we could be incredibly exact on picking dates.

Winemaking

Carefully selected bunches were hand-harvested from Block 19 at our Roman Villa vineyard in West Sussex and gently whole bunch pressed. Partial fermentation in old Burgundian barrels followed by a generous lees-ageing in bottle for a minimum of seven years imparts a wonderful richness and complexity on this very special wine.

Clone: 667 - Morey St Denis,
Côte-d'Or, Burgundy

Block: 19

Age of vines: planted 2007

Time spent in barrel:

Approx 5%, 3 months in barrel

MLF: Partial - 58% of wine

Time on lees: 88 months

Bottling date: 21st March 2016

Disgorging date: 7th August 2023

Bottles produced: 2500

Suitable for vegetarians and vegans



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