



ROSÉ

Sussex, The United Kingdom

Highweald Wine Estate

www.highwealdwine.com



Method & Production

Made from a classic blend of Chardonnay, Pinot Noir, and Pinot Meunier grapes, carefully selected and hand-harvested from their Sussex vineyards. Whole bunch pressing. This is a traditional method sparkling rosé, which is goes through alcoholic and malolactic in stainless steel, with secondary fermentation in bottle. A multi-vintage blend, which sees approximately 2 years on the lees prior to disgorgement, and 3 months bottle refinement before release. Dosage 8.5 g/l.

Tasting Notes

Highweald's signature rose has an intense, seductive aroma of English summer berries and a delicate mousse. The palate brings a creamy, soft texture, with bright red fruit characters.

Food Matching

Ideal alongside lobster, seared salmon or duck breast. An excellent match for Asian or Japanese flavours or simply chilled with fresh, ripe strawberries.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Sparkling Wine										
H10324	Rosé	Chardonnay: 52% Pinot Noir: 29% Pinot Meunier: 13% Pinot Gris: 6%	NV	12.0%	Cork	6X0.75lt	No	No	Yes	No