

NYETIMBER

PRODUCT OF ENGLAND

ROSÉ MULTI-VINTAGE

A WINE SUITED FOR ALL SEASONS, NYETIMBER ROSÉ IS CRAFTED FROM OUR THREE GRAPE VARIETIES. BUT AT ITS HEART, THIS WINE IS A CELEBRATION OF THE FRESH RED FRUIT CHARACTER OF PINOT NOIR



TASTING NOTES

A beautiful sunset-pink colour. Its aromas include an indulgent mix of fresh red fruit, evocative of an English summer. The palate has a creamy, round texture with refreshing raspberry and sweet spice flavours. The signature Nyetimber notes of freshly baked pastry lead into an elegant silky finish.

VINTAGE INFORMATION

To maintain a consistent house style and quality in our Rosé, we blend it as a multi-vintage wine. Our 'MV' sparkling wines are crafted predominantly from one year's harvest and meticulously blended with 'reserve' wines aged from previous years. To make our Rosé Multi-Vintage, we typically use younger reserve wines to accentuate the freshness and purity of the red fruit flavours for which our Rosé is renowned.

FOOD PAIRING

A core of vibrant red fruit lends itself well to weightier dishes such as salmon fillet, guinea fowl, or roast turkey.

TECHNICAL INFORMATION

GRAPE VARIETIES:	35-55% Pinot Noir 45-65% Chardonnay < 5% Pinot Meunier
RESERVE WINE:	10-20%
TYPICAL LEES AGEING:	> 30 months
REGION:	West Sussex & Hampshire Greensand & Chalk
SOILS:	
ALCOHOL (ABV):	12.0%
ACIDITY:	7.7 g/L
RESIDUAL SUGAR:	10 g/L
WINE pH:	3.2