



HATTINGLEY VALLEY

Kings Rosé 2015 - Tasting Notes

An ethereal, pale pink, with delicate, finely beaded mousse and generous aromas of fresh brioche, raspberry, and soft, gentle flavours of red cane fruit. A crisp, underlying acidity provides a thrilling zest and intensity to the flavours and the long, persistent flavours of red apple and first-pick strawberries.

Vintage

The 2015 growing season was a test of good site selection and our vineyard team did a wonderful job in challenging conditions - the summer was cooler than the previous year, particularly in August which is the crucial month for veraison and the start of the ripening season. Fortunately, the end results were super-ripe Pinots with wonderful flavours, good acidity levels and deep colours, and good vineyard sites produced some very fine Chardonnay as well.

Production

Hattingley Valley's very first Kings Rosé is a premium blend of Chardonnay, Pinot Noir and Pinot Meunier. 100% barrel fermented and then aged for seven months in old oak barrels, resulting in a much softer and creamier wine. After rigorous taste tests, only the top six barrels were selected out of approximately 200 available, and before tirage, 1% of Pinot Noir Précoce (having been vinified as still red wine) was added to enhance colour, body and flavour. In order to achieve the depth and complexity required, it aged for six years in bottle before disgorging with 8g/L dosage.

Pairing

Simply raise a glass and toast to a special occasion, or serve with salmon or smoked trout canapés for the perfect 'pink with pink' pairing.

Drinking window

Drinking very well now, it will continue to improve and mature over the next 4-5 years and will keep for at least 8 years.



Technical Information

Varieties –
Pinot Noir 47%
Pinot Meunier 42%
Chardonnay 10%
Pinot Noir Précoce 1%

Alcohol (ABV) – 11.9%
Acidity – 11.9 g/L
Wine pH – 2.89%

Dosage – 6 g/L
Vegetarian/Vegan - Yes
Contains Sulphites

UNAPOLOGETICALLY BRITISH