



HATTINGLEY VALLEY

STILL Rosé 2022 - Tasting Notes

A beautiful pale salmon pink colour, with notes of grapefruit, pomegranate, fresh strawberries and blossom on the nose. On the palate, this tastes of fresh cherries and raspberries with floral notes; this is a very easy wine to drink as an aperitif.

Vintage

2022 was certainly an unusual year. The long and warm growing season saw more than double the average sunshine hours, surprisingly hot days and no rain, with drought being recorded at some sites. The result was high yields free of disease, and very ripe fruit, full of flavours and good acid levels.

Production

The Pinot Précoce and Pinot Noir grapes were hand-picked and whole-bunch pressed very slowly after a short maceration to extract the wine's delicate colour and summer fruit character. Fermentation took place in stainless-steel tanks at cool temperatures, before the wine was given a light filtration and bottled whilst still young and vibrant.

Pairing

Why not try pairing 'pink with pink'? We love it with prawn risotto, lobster ravioli or an unctuous ham hock soup (Check out our Hattingley Valley chef ambassador, Shaun Rankin's recipe in his cookbook 'Seasoned Islands').

Drinking window

Perfect for drinking this year whilst young and fresh.



Technical Information

Varieties –
Pinot Noir Précoce 78%
Pinot Noir 22%

Alcohol (ABV) – 12.0%
Acidity – 6g/L
Wine pH – 3.13%

Residual sugar – 0.81 g/l
Vegetarian/Vegan – Yes
Contains Sulphites

Awards to Date

(including previous vintages)



UNAPOLOGETICALLY BRITISH