



HATTINGLEY VALLEY

2015 Kings Rosé - 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.

Winemakers notes

'Our 2015 season was a rollercoaster ride from a cold summer to a gloriously sunny autumn. A later start to harvest produced wonderfully crisp acids, intense flavours, and perfect conditions for sparkling wines. The barrel fermented Kings Cuvée Rosé shows all the ripeness and vibrant zest of a great sparkling wine year.'

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

Shelf life

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



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