



ALBURY ESTATE SPARKLING ROSÉ 2015

Grape Variety: Pinot Noir (65%), Pinot Meunier (35%)

Harvest: Only 1,840 bottles were produced from the 2015 vintage

Vinification: Organic Winemaking Practices (Certified Organic)

Maturation: Bottled in March 2016, matured on the lees for 24 months

Technical Information

Alcohol	11.38% vol.
Total Acidity	8.6 g/l
Residual Sugar	10.2 g/l
Free Sulphur Dioxide	21 mg/l
Total Sulphur Dioxide	77 mg/l

Vineyard

Location: Albury, Silent Pool, Surrey, England

History: Planted 2009/10, 13 acres, 21,000 vines, clay on chalk

Situated in the Surrey Hills AONB on the south face of the North Downs

Viticulture: All the grapes are hand-picked from a single vineyard

Organic/Biodynamic: The vines are certified Organic and Biodynamic



Tasting Notes & Food Match

Strawberries and cream; ripe aromas of strawberries, raspberries and peaches carry through to a smooth, creamy palate, matched by an equally soft mousse that makes this a wine hard to put down. Ideal for drinking as an aperitif with canapés. Pair this with light summer dishes, lobster, creamy pasta dishes, and for dessert? A bowl of rhubarb crumble with vanilla ice-cream (or just the ice-cream - trust us!)

Awards

Gold – The Drinks Business Global Organic Masters 2018

Other Points of Interest

Albury Estate is the Surrey home of the Duke of Northumberland and is situated in an Area of Outstanding Natural Beauty. Our still rosé wine was served on the Royal Barge as part of the Queens Diamond Jubilee celebrations. Albury Estate sparkling wines have won international wine awards are currently featured on the wine lists of several Michelin starred establishments including Tom Kerridge's The Hand and Flowers, The Black Swan at Oldstead, The Clock House in Ripley, and Chez Bruce in Wandsworth.

Albury Vineyard was voted Producer of the Year in the 2016 Surrey Life Food & Drink Awards and Best Local Producer in the 2017 Muddy Stilettos Awards.