

Product code: 4252

JACK O' THE GREEN, ROSÉ, EAST SUSSEX, UK, 2018



Producer Profile

Jack O' The Green are a pair of organically grown English wines, harvested and vinified in Rye, East Sussex.

The grapes come from our friends at Oxney Estate, who have the largest holdings of organic vineyards in England. After Chardonnay, Pinot Noir & Pinot Meunier grapes are harvested by hand and vinified at Oxney Estate, they are transported down the road to Tillingham Winery where they are bottled. These wines are ready in time for the Jack O' The Green celebrations in May, and this custom is beautifully depicted on the labels, with Jack topped with an intricate crown of flora.

Viticulture

Produced from organically grown grapes (wine is not certified), from vineyards in the heart of the East Sussex countryside situated on a fine sand and silt loam - above clay bedrock. Adjacent to an oak forest providing natural wind protection and helping to create near perfect conditions for growing high-quality grapes.

Winemaking

Hand-picked grapes are crushed and destemmed. The must was left overnight to soak on the skins, then pressed the following day having extracted just the right amount of colour and character. Fermented in stainless steel to retain the primary fruit flavours. Partial malolactic conversion softened the acidity and added texture.

Tasting Note

A mouthwatering and inviting pale pink colour, with tangy aromas of pomegranate, tart cherry and rose petal. Very refreshing in the mouth, with bright red fruits and citrus lingering on the crisp finish.

Food Matching

Pork, roast duck, mushrooms or grilled vegetables.

Technical Details

Varieties:

Pinot Meunier 100%

ABV: 10.5%

Closure: Natural cork

Colour: Rose

Style: Still wine

Case Size: 6 x 75cl

Oak Treatment

No oak treatment