

Roebuck Estates, Rosé de Noirs, Sussex, England, 2017

Producer Profile

Roebuck Estates adopt a single-minded approach, using only the finest quality estate-grown grapes, from exceptional vineyard sites to create award-winning wines from classic Champagne varieties.

Located close to the historic market town of Petworth in West Sussex, Roebuck Estates was established in 2013 by two Brits, Mike Smith and John Ball, whose love of wine, long-standing friendship, and belief in the potential of the English wine industry sparked several years spent searching for the perfect vineyard plots.

Viticulture

Sourced from Roebucks own vineyards in West Sussex comprising of mainly loam and clay rich soils. Carefully selected bunches were handpicked into small buckets and then gently transferred into picking crates before being transported to the winery.

Winemaking

Carefully selected bunches were gently whole bunch pressed and partially fermented in old Burgundian barrels followed by a generous period of lees ageing in bottle for a minimum of 36 months. A splash of Pinot Précoce was added as a still red wine at disgorgement imparting a pretty rose-pink tone and attractive red berry notes on this wine.

Tasting Note

Delicate rose-pink in colour with fragrant aromas of ripe strawberries, raspberries and white peach. An expressive palate displaying deliciously ripe notes of red berry fruits, honeysuckle and a hint of almond. Beautifully balanced with a bright seam of acidity, a fine persistent mousse and a long, yet elegant finish.

Food Matching

Fresh shellfish or equally as delicious with summer fruit desserts.

Awards



Product code: 4577



Technical Details

Varieties:

Pinot Noir 79%
Pinot Meunier 19%
Pinot Noir Précoce 2%



ABV: 12%

Closure: Technical cork

Colour: Rose

Style: Other sparkling wine

Case Size: 6 x 75cl

Oak Ageing

Time: 3 Months

Type: Old Burgundy 225l barrels

% wine oaked: 9

% new oak: None