

EST. 1952

HAMBLEDON

VINEYARD

CLASSIC CUVÉE ROSÉ

Our Hambledon Classic Cuvée Rosé is produced exclusively from our own estate on the South East facing chalk slopes of Windmill Down, in the historic village of Hambledon.



This cuts quite a different dash to its headier, summer-fruited and gastronomic predecessor based on the ripe 2018 vintage. The colour is vivid, a gentle salmon pink, and the fruit, reflecting the cooler 2019 vintage, has notes of green apple, crisp nashi pear and floral hedgerow scents of hawthorn and fresh sloe.

There is a splendid sense of tension between the crisp acidity and the 8 g/l of sugar in the dosage, with the tight line of fruit underpinned by a lemon peel pithy quality. At the finish, Hambledon's chalky soils and the influence of the Pinot Noir red wine add a hint of phenolic bite. The wine's initial minimalist, albeit alluringly refreshing start then unfolds and expands into aromas of wild strawberry and gentle vanilla.

Blend : 82% Chardonnay, 7% Pinot Noir, 1% Pinot Meunier, with 10% Red Pinot Noir.

Ageing : Minimum of 45 months on the lees.

Winemaker's advice : Ready to drink now or can be cellared for 6-12 months in optimum storage conditions.

Dosage : 8g/l