



## FITZROVIA ROSÉ NV

A uniquely lively, fresh and elegant sparkling Rosé.

### GRAPE VARIETIES

36% Pinot Noir, 32% Pinot Noir, 32% Chardonnay

### VINEYARD

Grapes are sourced from our original estate vines, along with carefully selected partner vineyards across Southern England; typically south facing, with free draining slopes, on varied chalk, clay, gravel and sandstone soils. These sites range from between 10-50 metres above sea level, benefitting from a cool, maritime climate.

### WINEMAKING

Handpicked grapes are gently pressed in whole bunches and fermented in stainless steel tanks at 18-20°C using classic sparkling wine yeasts. A selection of white base wines go through malolactic conversion before blending with a perfectly judged fraction of red wine made from ripest Pinot Noir grapes; the 'assemblage' method giving Ridgeview Fitzrovia its delicate rose glow. Secondary bottle fermentation takes place in our naturally cool underground cellars with average lees ageing of 18 months.

### ANALYSIS

ALCOHOL: 12% | ACIDITY: 8.1g/L  
RESIDUAL SUGAR: 11.2g/L | PH: 2.92

### TASTING NOTE

A delicate cherry blossom hue with incredible fruit-driven purity and an abundance of fine bubbles. The nose evokes wild raspberry and honeyed redcurrant, while the spring-fresh palate brims with sherbet, balanced by a creamy, long finish.

### PAIRINGS

A refreshing aperitif and versatile food wine, the summer fruit aromas and creamy texture enliven everything from English summer berries and a Sussex cheeseboard to the freshest seafood.

**Seared Tuna with Ginger - Lobster salad - Eton Mess**

All Ridgeview wines are suitable for vegans and vegetarians.  
Contains Sulphites

*'Life is for Celebrating'*

