



RIDGEVIEW
ENGLAND

OAK RESERVE LIMITED EDITION

Created in tiny volumes with only 2,600 bottles produced, this is a captivating wine, delivering both luxury and impeccable precision.

GRAPE VARIETIES 100% Chardonnay

VINEYARD

100% single-vineyard Chardonnay, carefully nurtured at our home vineyard planted in 1995. In view of the chalky South Downs ridge, Ridgeview Wine Estate is based on clay and sandy loam soils. Our Chardonnay vines are now 27 years old.

WINEMAKING

Small parcels of our home vineyard Chardonnay were carefully selected across three exceptional vintages and gently pressed in whole bunches. The wine was then predominantly barrel fermented in a combination of old and new, Burgundy and Loire oak barrels. A small portion also underwent malolactic fermentation, before secondary bottle fermentation in our cool, purpose-built underground cellars. Our Oak Reserve then spent 36 months on lees before disgorging, followed by 6 months on cork before release.

ANALYSIS

ALCOHOL: 12% | ACIDITY: 7.9g/L
RESIDUAL SUGAR: 9g/L | PH: 2.84

TASTING NOTE

A decadent, glittering gold in appearance, aromas of candied citrus peel and caramelised butter lead to a complex, nutty palate where notes of toffee and pineapple are beautifully balanced with mouth-watering freshness. A rich mousse envelopes the palate with an extremely long finish.

PAIRINGS

A thrilling match for Sussex charcuterie and blue cheeses that also pairs beautifully with roasted vegetables, barbecues and Asian flavours.

Braised fennel and onion gratin – Roast Chicken – Truffle Risotto.

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

'Life is for Celebrating'

