



RIDGEVIEW
ENGLAND

OAK RESERVE NV LIMITED EDITION

The late-disgorged sibling to our original Oak Reserve. Extended lees ageing has mellowed and integrated the oak element, while enhancing complexity. A captivating wine, delivering both luxury and impeccable precision.

GRAPE VARIETIES
100% Chardonnay

VINEYARD

100% single-vineyard Chardonnay planted in 1995, 28 years ago, at our iconic home vineyard. Ridgeview Wine Estate is based on clay loam soils, placed on a low seam of paludina limestone. Sloping southwards towards the South Downs Ridge and just eight miles from the sea, we enjoy a cool maritime climate, where the high hills to the south keep the micro-climate comparatively dry and warm during the growing season.

WINEMAKING

Small parcels of our home vineyard Chardonnay were carefully selected across three exceptional vintages and gently pressed in whole bunches. Predominantly barrel fermented in a combination of old and new, toasted Burgundy and Loire oak barrels, a small selection of base wines also underwent malolactic conversion. Following secondary bottle fermentation in our naturally cool, underground cellars, our second-release Oak Reserve then spent 60 months on lees before disgorging, with six months on cork to complete its journey.

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, slightly smoky palate. Notes of vanilla, mace and spiced fruit are carried along beautifully by a mouth-watering freshness; the rich mousse balanced by a savoury minerality on the back palate, leading to a long, lingering finish.

PAIRINGS

A stunning match for homemade fish pie or butter basted roast chicken, followed by caramelised tarte tatin with vanilla ice cream.

Braised fennel and onion gratin – Poached Lobster – Truffle Risotto

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

'Life is for Celebrating'

