



RIDGEVIEW  
ENGLAND

## SPARKLING RED RESERVE LIMITED EDITION

The latest expression of our Head Winemaker's passion for esoteric and experimental sparkling wines; innovative and gastronomic.

**GRAPE VARIETIES**  
100% Pinot Noir

### VINEYARD

Grapes were 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

After de-stemming and gentle crushing, selectively chosen, ripest Pinot Noir grapes were left on their skins for the first five days of primary fermentation, at 16-18°C in stainless steel. Approximately 15% of the base wine was aged in ten-year-old French oak barrels, before secondary bottle fermentation in the natural cool of our underground cellars and disgorged after 18 months on lees.

### ANALYSIS

ALCOHOL: 12% | ACIDITY: 7.1g/L  
RESIDUAL SUGAR: 6.8g/L | PH: 3.19

### TASTING NOTE

A ruby-robed gem of a wine showing vibrant aromas of cherry and vanilla. In the mouth, wild blackberry is finessed by a clean twist of pomegranate and sweet, peppery spice notes with a long and deeply textured finish.

### PAIRINGS

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

English cheeseboard – Spiced Celeriac Gratin - Chilled Gazpacho

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

*'Life is for Celebrating'*

