



## STILL ENGLISH ROSÉ

Summer in a glass, a wine for pure pleasure and food pairing delights.

### GRAPE VARIETIES

100% Pinot Noir Précoce

### VINEYARD

Hand-picked Pinot Noir Précoce (early-ripening Pinot Noir) was sourced from premiere partner vineyards in Suffolk and Essex.

### WINEMAKING

A blend of four key components, with the majority from whole bunch pressed grapes - some fermented for florality, the other undergoing stabulation at 4°C to extract aromatic precursors, amplifying fruit and floral characteristics and enhancing texture. A small portion of gently de-stemmed fruit was macerated overnight for colour extraction, then pressed and split between 7-year-old ex-Condrieu barrels and stainless steel tanks, enhancing colour and depth. All elements were aged for 3-4 months post-harvest and pre-bottling.

### ANALYSIS

ALCOHOL: 12.5% | ACIDITY: 6.8g/L | pH: 3.23

### TASTING NOTE

A soft, rose petal pink with aromas of watermelon, grapefruit, and fresh berries. Refreshingly fruit-forward, the palate delights with flavours of peach, cranberry, and a hint of strawberries and cream. Clean and crisp, with a long, creamy finish.

### PAIRINGS

A vibrant and versatile food wine, with a fruit-forward profile complementing both sweet and savoury dishes all-year-round.

Fresh Goats Cheese - Saucisson Sec - Salt Cod Fritters - Summer Pudding

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

*'Life is for Celebrating'*

