



## WISTON 'FIFTY SUMMERS' ROSÉ 2022

---

*A deliciously refreshing rosé*

**VINTAGE.** 2022

**BLEND.** 88% Pinot Noir, 12% Pinot Meunier

**RESIDUAL SUGAR.** 2.9 g/L

**TARTARIC ACID.** 8.0 g/L

**ABV.** 12%

**TASTING NOTE** Bursting with fresh, juicy cherries and summer red currants, with delicate hints of peach blossom and white pepper. Strawberries, mineral with a saline character balancing out the fruit.

**FOOD MATCH** Excellent as an aperitif or with barbecued shellfish, fresh goat's cheese tart or a delicious summer salad.

### WINEMAKING

Grapes were picked in autumn 2022—the Pinot Meunier was particularly good this harvest. Colour extraction came from skin contact in the press. The juice was then settled and fermented at around 15°C in stainless steel tanks to preserve the delicate aromas and flavours. After settling, the wine was racked off lees and bottled in February 2023. The wine is made from Pinot Meunier (88%) from our partner vineyard in Kent where the clay soils bring the desired power and depth of flavour, while the 12% Pinot Noir comes from our vineyards—the finesse from the chalk soils adding freshness and balancing out the Meunier.

### ABOUT WISTON ESTATE

---

Wiston Estate is a family venture, small in scale, impressive in aspiration and unrelenting in pursuit of quality. The estate has been in the hands of the Goring family since 1743 and is presided over today by Richard and Kirsty Goring. Richard's mother Pip, grew up in South Africa's winelands and it was her long-held conviction that the estate had the potential to grow high quality grapes, largely due to the South Downs' similarities of soil and climate to Champagne. The original 16-acre vineyard, planted in 2006, was the fruit of Pip's dream and tenacity. Today, under winemaker Marcus Rayner-Ward, the tight-knit team spares no effort in the vineyard or winery. The vineyards lie on a south-facing chalk escarpment and are planted with Chardonnay, Pinot Noir and Pinot Meunier. A natural sun-trap and protected from prevailing winds, the vines benefit from maximum sun exposure, promoting ripening.