



WISTON 'FIFTY SUMMERS' ROSÉ 2025

100% Wiston Fruit

VINTAGE. 2025

BLEND. 100% Pinot Noir

RESIDUAL SUGAR. 6 g/L

TARTARIC ACID. 12 g/L

ABV. 11%

PH. 3.06

TASTING NOTE Aromas of ripe cherries and red summer fruits combine with delicate hints of peach and white pepper

FOOD MATCH Try with a summer salad of grilled nectarines, endive, rocket and goats cheese with lashings of olive oil

WINEMAKING

This rosé is the realisation of the dream Pip Goring had over fifty summers ago when she first came to Sussex - to plant vines and make wine at Wiston. In 2006 that dream became a reality with the planting of our first vineyard - and this rose was first made in 2022 celebrating Pip and Harry's Golden Wedding Anniversary. This wine celebrates Pip's patience, perseverance and love for bringing people together.

Fifty Summers V3 is made from 100% Wiston Estate Pinot Noir. Following an exceptional growing season, we had hoped to create the next iteration of The Twenty Six from our first rows of Pinot Noir. However, early signs of spotted wing drosophila (SWD) led us to make the difficult decision to harvest the red fruit earlier than planned to protect the rest of the vineyard. By working with nature rather than trying to control it, we sacrificed our red wine but discovered something unexpected: a beautifully expressive Rosé, full of character and a true reflection of the year, the vines and the place it came from. 75% was barrel fermented resulting in a wonderfully creamy texture on the palate. 25% was fermented in tank ensuring that signature Wiston freshness.

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.