



WISTON ESTATE X SIMON ROGAN ROSÉ NON-VINTAGE

The perfect wine to pair with fine dining - made in collaboration with the Simon Rogan Team

VINTAGE. NV

BLEND. 40% Pinot Noir, 30% Chardonnay,
30% Pinot Meunier

DOSAGE. 4.0 g/L

ABV. 12%

TASTING NOTE

A beautiful ballet shoe pale pink hue, aromas of crushed raspberries and cranberries, blackcurrant leaf, apple mint and a hint of patissiere and sweet spice. On the palate notes of sweet red apples, wild strawberries and juicy white peach. Mouthwatering acidity, elegant concentration of flavours and a long finish.

FOOD MATCH

Best enjoyed at one of Simon Rogan's Restaurants!

WINEMAKING

Grapes are hand harvested in late autumn, and the different varieties are pressed separately as whole bunches. The juice is fermented in stainless steel tanks before being allowed to rest on its yeast lees for eight months, before being bottled the summer following harvest. At bottling, a portion of our reserve wines (which date back to 2009) is added to make up 20-30% of the final blend. A small portion of still red wine made from our Pinot Noir grapes is also blended in to give the wine its distinctive colour and deep red fruit flavours. The wine then undergoes slow secondary fermentation in bottle, and is kept on its lees, at cool 9-11°C in our sheds for two to four years, allowing it to mature and take on flavours and structure through the process of autolysis. After several years of ageing the bottles are riddled and disgorged, with a dosage of 4g/l. (Disgorgement Date is on back label).

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.