

ROSÉ EX MACHINA – SUGRUE SOUTH DOWNS

Hampshire



APPELLATION: Hampshire Downs

BLEND: Pinot Noir (50%), Chardonnay (30%), Meunier (20%)

WINEMAKER: Dermot Sugrue

VINEYARD: _____

Fruit for the Rosé Ex Machina comes from the Jenkyn Place vineyard in Bentley, a small village in Hampshire, that was initially planted in 2004, with additional vines planted in 2007 and 2010. The vines are double guyot trained and south-facing, sitting at 80 metres above sea level. Soils are a complex mix of greensand over marlstone and fractured chalk.

VITICULTURE: _____

Viticulture is sustainable.

WINEMAKING: _____

Grapes are handpicked and gently whole-bunch pressed before fermenting in temperature-controlled stainless-steel tanks. 20% of the wine is a still Pinot Noir, which is blended with the white wine, which then ages sur-latte for 4 years before disgorgement and a further year of aging under cork. Dosage is 9g/l.



WEBSITE: <https://www.sugruesouthdowns.com/>

This wine is suitable for vegans and vegetarians.

TASTING NOTES: _____

A darker, gastronomic style of sparkling rosé with grip, texture, and a fine-boned acid line. Lifted wild strawberry, raspberry and redcurrant fruit combine with flavours of tarragon, pastry crust and yeast extract, creating an intense, food-friendly wine.