



Technical Sheet Toppesfield Vineyard Pinot Rosé 2022

Background

Toppesfield Vineyard Pinot Rosé is from the small, boutique vineyard run by Jane and Peter Moore in the rolling hills of North Essex. The Pinot Noir Précoce vines were planted in 2012 on a fertile chalk subsoil overlain by a clay loam. The easterly and westerly winds that blow through the vineyard provide good air circulation for the vines which are grown on a single guyot pruning system.

Tasting Notes

Toppesfield Pinot Rosé is a dry, pale pink, Provençal style rosé with hints of wild English strawberries and citrus. It has a refreshing finish and is perfect for outdoor spring and summer drinking – with or without food. It pairs very well with rare lamb, barbequed fish, chicken, prawns and squid, fresh, citrusy dishes and soft creamy dishes such as spaghetti carbonara.

Vinification Details

This wine shows Pinot Rosé at its finest. Whole bunch pressing of the fruit and a cool, slow, fermentation in stainless steel tanks brings out the flavours of English 'strawberries and cream'.

TA (total acidity): 6.5 g/L
Residual sugar: <1.0 g/L
Allergy information: contains sulphites
Abv: 11%
Closure type: cork

