



BRIDE VALLEY

ENGLISH SPARKLING WINE



Rosé Bella

2018

VINTAGE

Bud burst was delayed this year due to the cooler than expected weather following "The Beast from the East" in March. The South West was particularly dull and over-cast. Consequently, vine growth was slow, bud burst was observed at the end of April almost a month later than 2017. Warm and settled weather from May to July encouraged growth and the vines really began to take off. Flowering was first observed on 18th June, two weeks earlier than 2017 bringing excellent flowering and fruit set. Bud initiation bodes well for 2019. Disease pressure was low due to the very warm and dry weather and set us up for our best harvest to date with 83 tonnes in total.

TASTING NOTES

Wonderful appearance in the glass, deeper than in previous vintages, a beautiful salmon pink with a constant fine mousse and great energy. A lovely, attractive nose of a raspberry and redcurrant fruit character, light creamy nuances and great freshness. A delicious palate of red fruit...cranberry, redcurrant, raspberry...almost summer fruit pudding with real verve and freshness from balanced citrus acidity. More depth and intensity follow leading to a long, fine finish. Best vintage to date!

VINTAGE: 2018

SUGAR: 6.5g/L

SULPHUR: 78mg/L

ALCOHOL: 12% ABV

TOTAL ACIDITY: 7.5g/L

VARIETALS: 30% Chardonnay
60% Pinot Noir
10% Pinot Meunier

PROPRIETORS ARABELLA AND STEVEN SPURRIER
BRIDE VALLEY VINEYARD
LITTON CHENEY, DORSET



B

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