



## 2014 Hart of Gold, English Sparkling Wine

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**Alcohol label %:** 12.0 | **pH:** 3.1 | **Acidity (TA):** 8.8 | **Residual Sugar (g/L):** 8.8 |  
**Serving Temperature (°C):** 8.0 | **Drink starting in:** 2020 | **ending in:** 2025

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### Growing Conditions

Jancis Robinson says of 2014 - 'A dream year for UK vineyards with little frost, very good flowering weather, a cool wet August, but warm September and October.' We agree. This is one of the best wines we have made.

### Harvest

Beautiful grapes in perfect condition were harvested in early October, and brought down to Ridgeview for whole bunch pressing and fermentation, Each grape variety is harvested separately.

### Winemaking

The base wine is then blended, mixed with liqueur de tirage (a syrupy mix of wine, sugar and yeast), and sealed in a bottle with a crown cap to begin the secondary fermentation (which is where the bubbles come from).

### Aging

This wine has spent nearly six years in the bottle in contact with the lees before disgorgement in March 2020.

### Appearance

A lovely pale gold in colour, with a persistent stream of fine bubbles.

### Nose

Elegant, expressive and finely chiselled lemon and apple notes, with warm, bready brioche aromas

### Palate

Resonant and assertive, the 2014 retains the signature Hart of Gold mouth-watering zing that gives way to complex flavours combining refreshing citrus fruit and savoury, bready richness. Excellent length.

### Food Pairing

The perfect aperitif which is also delicious with lightly smoked fish, and all sorts of salads. Or salted nuts and olives.

