



2014 Hart of Gold, English Sparkling Wine



**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**

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.