



2013 Hart of Gold, English Sparkling Wine



**Alcohol label %: 12.0 | pH: 3.2 | Acidity (TA): 9.0 | Residual Sugar (g/L): 8.8 |
Serving Temperature (°C): 8.0 | Drink starting in: 2017 | ending in: 2025**

Growing Conditions

2013 turned out to be a great vintage in England, but it got off to a very slow start, with flowering nearly 3 weeks late. Much of the rest of the summer was warm, but not excessively hot, and by harvest time the grapes had almost caught up in ripeness, but retained refreshingly high levels of acidity.

Winemaking

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. 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

The wine spent 40 months in the bottle in contact with the lees before disgorgement.

Bottling

The wine was disgorged on the 14th June 2016

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

Taut and finely balanced, the 2013 has a thrilling freshness and mouth-watering zing that gives way to complex flavours combining refreshing citrus fruit and savoury 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.