



## 2010 Hart of Gold, English Sparkling Wine

**Alcohol label %: 12.0 | Residual Sugar (g/L): 8.8 | Serving Temperature (°C): 10.0 | Drink starting in: 2014 | ending in: 2020**



### Growing Conditions

2010 was a stand-out vintage in England, and particularly good in Herefordshire, where the grapes for Hart of Gold were grown. The warm (but not hot) summer, and long ripening season allowed the grapes to reach full ripeness, while retaining refreshing 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

Four years in the bottle in contact with the lees before disgorgement.

### Appearance

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

### Nose

A combination of citrus and stone fruit with rich toasty notes.

### Palate

Complex flavours of refreshing citrus, alongside distinctive toastiness are underpinned by balanced acidity and a long mouth-watering finish.

### Food Pairing

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