



HERBERT HALL

HERBERT HALL BRUT ROSE

Traditional Method English Sparkling Wine

VINTAGE: 2013

Assemblage: 35% Pinot Noir; 30% Pinot Meunier; 35% Chardonnay

No more than 5000 bottles of Herbert Hall Brut Rose are made in any year. Herbert Hall wines are typically fresh and fruit-driven. They are handmade in the "Traditional Method" of secondary fermentation in bottle.

The winery uses fruit exclusively from their own 10-acre organic vineyard in Kent. Primary fermentation takes place in stainless steel tanks with 10% of the final blend fermented in oak barrels. An additional 5% of pure pinot noir is added to the blend prior to bottling for secondary fermentation.

Appearance: palest, salmon pink with a luxuriously silky mousse of tiny, bubbles that rise languorously through the wine.

Nose: Floral aromas of strawberry and wild rose ceding to orchard fruit blossom. Romantic, delicate and seductive.

Palate: A pure expression of ripe summer fruits - medium bodied and fresh, balanced acidity. The wine is softened by skilful use of malolactic fermentation. Classically English this is a very elegant and sophisticated sparkling wine with fine definition and good length.



Bottle size:	75cl
Carton:	6 Bottles
Carton weight:	10.5kg
N/b of Cartons/pallet:	80 Cartons
Nominal Pallet Weight:	865kg
Initialled and dated by hand	