



Libertine

Essex, England, NV



Variety/Varieties

60% Pinot Noir, 40% Chardonnay

Colour/Appearance

An enticing salmon pink, with a rustic hue and fine, persistent bubbles.

Winemaking

Whole cluster pressed, mixture of stainless steel and old oak barriques. High solids, medium cool ferment temperatures with some aeration. No fining, X-flow filtered.

Palate

Given the fruits ripeness on the nose, the palate starts surprisingly dry. Refined with prominent red fruit flavours and a long, fresh finish.

Aroma/Bouquet

Bright summer red fruits, strawberries and raspberries with a complex spice note.

Food Pairing

Pairs perfectly with fresh seafood, sushi, tapas, goat's cheese and fragrant Asian dishes.

Grapegrowers

Jeremy Cooper & Dale Symons

Harvest Dates

Late September

Vineyard Sites

Hollands Farm and Clay Hill Vineyard

Climate

Cool

Soil

Heavy London Clay

Vine Management

Sustainable, minimal pruning. VSP.

Serving Temp

8-10°C

Cellaring Potential

2 to 5 years

Alcohol

12.5 %

Residual Sugar

8 g/l

pH

3.01

Total Acidity

10.2 g/l