

# the wine trust

HERITAGE · TRADITION · CRAFT



## Ambriel (Redfold Vineyards)

**Owner:** Charles and Wendy Outhwaite

**Country:** England

**Region:** West Sussex

**Founded:** 2007

**Annual Production:** 4,000 cs

**Description:** Charles and Wendy Outhwaite left high-powered London careers to launch Ambriel on 25 vineyard acres of fast draining Greensand soils in bucolic West Sussex in the heart of England's exploding wine country. Critical acclaim followed the release of their first sparkling wines, and Ambriel has quickly established itself as an industry leader and reference point English wine.

## Wine Notes – 2014 Ambriel Rose

Ambriel's rose is a blend made entirely from south-facing, hand-harvested, estate-grown grapes (using Burgundian rootstock to emphasize quality) from the estate's sustainably farmed vineyards. A traditional method English Sparkling Rosé, this first-ever rose from Ambriel, is crafted from hand-selected Pinot Noir grapes from a single, low-yielding Burgundian clone (777) from the estate's East vineyard. It was vinified with skin contact (rather than blending a white and red wine), turning every 3 hours to create a delicate pink color and a succulent and juicy wine with depth, structure and complexity. A garden party in a glass, this wine overflows with wild strawberries and fresh raspberries supported by a characteristic English backbone, this extraordinary effort has won plaudits from wine critics on both sides of the Atlantic.



- 92 points (November 2020)

## Technical Specifications

<b>Varietal Composition:</b>	100% Pinot Noir
<b>Vineyard Region:</b>	West Sussex
<b>Vine Age / Aspect:</b>	13 years on average, south-facing sloped vineyard
<b>Production Volume:</b>	600 cases
<b>Soil Types:</b>	Quick-draining Greensand soils
<b>Wine-Making / Vinification:</b>	Hand-harvest, sustainably farmed, 100% destemmed, 36 hour maceration, turning every 3 hours, free run juice only, no pressing Primary fermentation using select yeast in 100% stainless steel, bottled May 2015 for secondary fermentation, disgorged early 2020 Lees contact - 7 months in tank, 4 years, 10 months in bottle, 1 month on the cork
<b>Alcohol / Volume:</b>	11.0%
<b>Residual Sugar:</b>	10 g/L
<b>Total Acidity:</b>	7.7 g/L

# the wine trust

HERITAGE • TRADITION • CRAFT



Notes of rose hip, white pepper, bergamot and hibiscus tea assail the nose to present an unusual but beguiling spectrum of aroma. The frothy palate continues to whirl these aromas around, filling the head with scent and spiciness. The slender palate anchors everything in a creamy, smooth core of fine but ripe freshness. Something brooding and wild slumbers here, teasing us with every tiny bubble burst. The finish is dry and gorgeous.

**92 points**

The wine has a depth and succulence with a firm core of acidity which balances the nuanced red berry fruit and spice of the Pinot Noir. This is a serious wine, a sipping glass of bubbles, and one that will partner foods very well. The depth and structure will allow this to go with tuna, chicken, and salmon dishes. It can also work with cheeses. So, take the plunge and create a supper of Chicken and morels followed by an epaisse and enjoy the Redfold Ambriel rosé.

**Clive Barlow, MW**