



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

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## Roebuck Estate Rare Expressions No.19 2015

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<b>Price</b>	£85.49
<b>Code</b>	ROEB020

Award winning English sparkling wine producer, Roebuck, have launched a special collection of limited-edition vintage sparkling wines that showcase the finest expression of a particular grape variety, place or moment in time. This is the debut release in the range with only 2,500 bottles produced with each bottle having an individual bottling number, highlighting just how rare it is and making every bottle extra special.

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### **Tasting Notes:**

A rich, yet beautifully balanced wine, deep golden in colour. Delightful notes of ripe peach, baked apples and honeysuckle are layered with hints of toasted almonds, characteristic of a generous bottle-ageing. Delicate bubbles, and a silky texture lead to a long-lasting finish.

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Specification	
<b>Vinification</b>	Carefully selected bunches of Pinot Noir were harvested by hand and gently whole bunch pressed. Produced according to the traditional method, a small proportion of this wine was partially fermented in aged Burgundian oak barrels followed by a generous lees-ageing in bottle for 88 months.
<b>ABV</b>	12%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink now
<b>Country</b>	England
<b>Region</b>	Sussex
<b>Area</b>	West Sussex
<b>Type</b>	Sparkling Wine
<b>Grapes</b>	Pinot Noir
<b>Genres</b>	Vegan, Vegetarian
<b>Vintage</b>	2015
<b>Style</b>	Brut
<b>Body</b>	Rich, full flavoured and toasty
<b>Producer</b>	Roebuck Estate
<b>Producer Overview</b>	Roebuck's Estate vineyards are located close to the market town of Petworth in West Sussex. Roebuck adopts the approach of using only the finest quality grapes, which they source from a variety of premium Sussex vineyards. The majority of the vineyards are located on chalk, clay, and sandy soils. Once the grapes are perfectly ripe, they are carefully handpicked and transported to the winery. The bunches are then whole bunch pressed and fermented in a mixture of stainless steel and Burgundian oak barrels.
<b>Closure Type</b>	Cork
<b>Food Matches</b>	Great as an aperitif or with seafood