

Walgate

Name Rouge 2024
Vintage 2024
Alcohol 13.66% vol.
Grape(s) 60% Pinot Noir
45% Pinot Meunier
5% Cabaret Noir

Tasting Note

Dark cherry colour, brooding savoury notes leather and forest floor, followed by damsons ripe but present tannin.

Vinification

Vat filled with 60% Whole bunches, then covered with 40% destemmed berries. Semi carbonic maceration for three weeks before pressing. Ageing second fill 500L Stockinger oak barrels and fibre glass vat.

Grape History

Grapes grown under Organic certification on glacial, alluvial soils on clay. Essex.

Serving

Serve at cellar temp or warmer (14 to 18 degrees Celsius).
Suitable for vegetarians/vegans: Yes

Technical

Free SO₂: 11 mg/l
Total SO₂: 18 mg/l
pH: 3.72
Acidity: 7.9 g/l
Bottles produced: 1294 bottles
Lot number: L-2024-01

