



Fox & Fox Midnight Saignée Brut Rosé 2011

A limited edition release of only 500-700 bottles in any single year, our magical Midnight delivers an abundance of exquisite ripe cherry and berry flavours, spiced with very subtle hints of cinnamon and clove. This is a rich, rounded and rewarding fizz at the sweeter end of the Brut spectrum, made from extremely ripe Pinot Noir picked very late in the harvest calendar. It has a dedicated group of followers for whom we disgorge a modest amount every year.

Vintage:	2011
Number of bottles:	500 to 700 disgorged annually
Winemaking:	Traditional Method Steel tank & Bottle Fermentation Un-filtered
Cépage:	Pinot Noir/Pinot Meunier/Pinot Gris 85%/5%/10%
Single vineyard:	Midnight comes solely from our older Hobdens Vineyard
Time on lees:	36 months minimum & every 12 months thereafter
Disgorged	First disgorged from September 2014
Dosage	14 g/L
Clones:	Dijon/Burgundy clones selected for flavour & Some Champagne clones for structure.
Soil:	Clay loam and greensand over sandstone with Ironstone shale beds
Aspect	Almost due south
Slope	5% even slope
Microclimate:	Sheltered, especially from westerly weather systems by the bulk of Crowborough Hill (highest point in East Sussex)
Elevation:	69m-83m
Awards:	Not entered into competition due to size of run