



WOODFINE

INTERCONNECTIONS PART 3: SPARKLING PINOT NOIR

HARVEST

Organic conversion Pinot Noir
15 and 22 Oct

CRUSH

All crushed and destemmed.
25% PN macerated for 15 hours

PRESS

hydropress and then
basket press (twice).
10% PN red wine ferment

TANK

Steel

YEAST

Pied de Cuve (wild yeast)

SULPHITE

None added

POMACE

Pinot skins added to cider; the
rest to compost

SECONDARY FERMENT

Col Fondo using original grape
juice. No sugar or yeast addition

BOTTLE PROCESSING

Not disgorged, zero dosage.
Brut Nature

BOTTLED

24 March 2023. Blend of
non-macerated, macerated
and red wine

SUGAR

Brix 19
11% ABV

TA

11

PH

3.1

Lightly Sparkling Wine
Brut Nature. Col Fondo

Zero: additions, fining,
filtration, dosage

Made by Woodfine Wine Ltd,
Seer Green, HP9 2XR, UK

Contains natural sulphites
No added sulphites

Product of England

