



CANTILLON ROSÉ 2024 TECH FILE

VINTAGE - 2024

ABV - 12%

TOTAL ACID 🍋 - 6.67 g/L

RES. SUGAR - 0.55g/L

REGION - CROUCH VALLEY, ESSEX

VINEYARD - HOLLANDS FARM

BARREL USE - 100% BARREL FERMENTED:

32% 2ND FILL DAMY PUNCHEON

24% NEUTRAL PUNCHEON

44% NEUTRAL BARRIQUES

REC. SERVING TEMP. - 11°C

VITICULTURAL CONSULTANT - DUNCAN MCNEILL

HARVEST OVERVIEW -

The season started mild and damp, with a hailstorm that thankfully missed us. Excellent weather followed, giving ideal flowering conditions. After 2023's bumper crop, we expected a smaller yield, and, what do you know, we got it. That helped the fruit ripen well in a tricky year, thanks in no small part to the vineyard team's hard graft.

We took a bolder approach this year, macerating the skins for seven to eight hours to boost colour and richness. Some of the wine was fermented in a second-fill 500L puncheon for added complexity - then aged for seven months across that neutral puncheon and a few barriques before blending and bottling.

TASTING NOTE -

Inspired by Bandol rosés, this has an impressively deep colour. On the nose, ripe red fruit meets soft vanilla spice. The palate is full and generous, balanced by crisp English acidity. Delicious.

PAIR WITH - The Heretics playlist below...



the heretics

ASK FOR FORGIVENESS NOT PERMISSION



We started this project as an opportunity to combine Gareth's love of English wine and Jimmy's love of design. We wanted to produce something that looks as good on the outside as it tastes on the inside. This was never about becoming mainstream; it was always about quality and style (and that will continue).

It's just us in the business, we have no banks or shareholders to please, so we do it how we want to do it, and that's how we want it to stay.

We get that we're not for everyone, and that's cool. We love wine, we love records, we love design and we love clothes, and we always want that to shine through.

The images on our labels will always be designed by young, up-and-coming creatives (this release is by photographer Leah Cantillon), and we'll always try to give them as much exposure as we can (@leahcantillon on insta). And, of course, we're ridiculously excited that future vintages will all have different labels that you can collect like a kind of over-18's Pokemon.

We're not going to offer discounts however. We won't cheapen what we do because that would mean you get a cheap version of what we want to make, and that, my friend, is never going to be on the cards.

Our M.O. will always be about making wines that blow our socks off and, while we're at it, yours, too.

So, here's to the heretics amongst us, long may you shine...

Much Love

G&J x

www.wearetheheretics.com

@fortheheretics

the heretics
TURN THE MUSIC UP