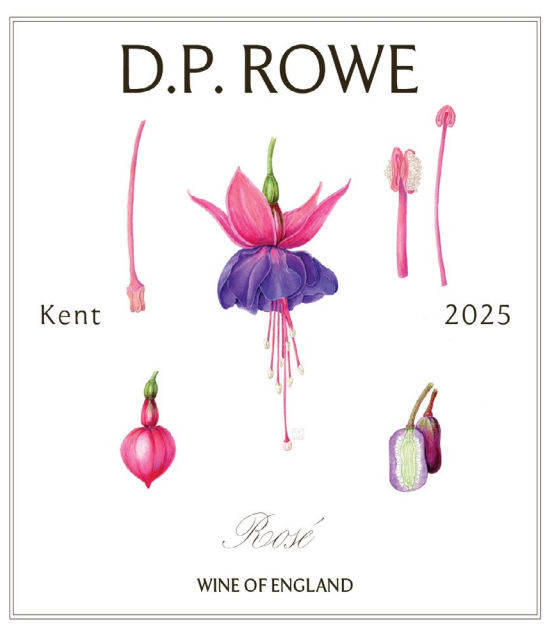




Grape Varieties	100% (Pinot) Meunier
Winemaker	Sarah Stott
Closure	Technical cork
ABV (%)	11.5
Residual sugar (g/L)	0.1
Acidity (g/L TA)	7.3
pH	3.12
Bottle Size	750ml
Notes	Vegan

VINEYARD

The Meunier is sourced from Brenley Farm, owned and operated by Tom Berry, in Faversham, North Kent. Brenley Farm sits on the northern edge of the North Kent Downs, within sight of the Swale estuary of the Thames. Sheltered from prevailing south-westerly winds by the Downs, the vines benefit from warm summers and cold winters, creating ideal conditions for balanced ripening. The slopes fall gently south-east toward Canterbury and the English Channel, just across the water from France. Well-drained chalk soils provide an excellent growing medium for the vines, contributing both structure and freshness to the fruit. Rain carried by south-westerly weather systems often passes over the site as it travels along the crest of the Downs toward the sea, helping to maintain healthy, well-balanced vineyards suited to producing high-quality grapes.

VINIFICATION

D.P. Rowe Rosé is made from Meunier clones 978, 865, and 897, selected predominantly from the upper half of the slope, where the topsoil is thin and degraded, which allows the grapevine roots to reach deep into the chalk bedrock. This lends a distinct mineral edge and fine acid line to wines. After careful sorting, the bunches were destemmed and the fruit was fermented on skins for four days. During this short maceration, colour, texture, and aromas were extracted, complementing Meunier's naturally floral character. The pomace was gently pressed to stainless steel and transferred to a single 500L puncheon made by the artisanal barrel maker Eric Millard. Both alcoholic and malolactic fermentation were completed in puncheon, after which the wine was periodically stirred to build structure and breadth without obscuring fruit purity. The result is a Rosé of depth and poise, balancing power and texture with precision.

GROWING SEASON

Dry and warmer than average in April and May, with no detrimental frost events. Cool conditions around flowering, causing berry size variability (Chick and Hen). Warm, dry conditions prevailed from flowering through to harvest, with rainfall in the first two weeks of September refreshing the vines. Grapes were harvested in the final week of September in dry conditions.

TASTING NOTES

In the glass, the wine shows a deep cranberry hue with lifted floral aromatics, pure red fruit, and a fine, chalk-driven finish. Elegant yet structured, this is a rosé shaped by site, restraint, and considered élevage, a still wine that speaks clearly of its place.

PRODUCER

Sarah Stott, one half of Domaine of the Rose and Bear, produces wines under the nom-de-plume D.P. Rowe. Sarah began her career in high-end hospitality, going on to study for a Bachelor of Science in Viticulture & Oenology at Plumpton College in England. She then went on to work in wineries around the world, from the USA to South Africa, learning her craft and honing her winemaking and viticultural skills, whilst developing the creative and philosophical basis she now brings to her wines. She is inspired by the wines from Sylvain Pataille in Marsannay, and grower Champagnes such as Egly-Ouriet and Bérêche et Fils, who all balance minerality and complex fruit aromatics with judicious oak use. D.P. Rowe are the initials of Sarah's late mother, and it is a brand that channels Sarah's winemaking and allows her to represent her heritage in a creative format.

ARTWORK

The *Fuchsia* 'Tom Thumb' was painted by the botany artist Ros Franklin RHS Gold Medal, SBA (Fellow), FLS, FEPFS (2007- 2021) in 2025 as part of a series of work to adorn the labels of the D.P. Rowe wines. Like the other flowers in the series, the Fuchsia was planted at Sarah's childhood home, where she tended the garden with her mother Denise. The Fuchsia was one of Denise's favourite flowers, and its vibrant colours are reflected in the red-pink hues of the Rosé wine. This is undoubtedly where Sarah's green fingers come from, which has carried through into her work as a viticulturalist, nurturing grapevines and the wider vineyard ecosystem just as she had learnt over 20 years before.

