

THE BROWN FARMER ESTATE VINEYARD



MUTINY - 2025 ROSÉ

THE FIRST VINTAGE OF OUR POPULAR WINE GROWN AND PRODUCED IN KENT. A LIGHT PINK BLUSH LENDS CHARACTER AND TASTE PROFILE TO THIS BLEND OF 95% BACCHUS AND 5% PINOT NOIR GRAPES.

TASTING NOTE & FOOD PAIRING

THIS CRISP, DRY, AROMATIC, STILL WINE HAS AROMAS OF APPLE AND RIPE LEMON WITH SUBTLE NOTES OF ELDERBERRY AND GOOSEBERRY. ON THE PALATE THE WINE IS LIGHT AND BRIGHT WITH KEY NOTES OF FRESH STRAWBERRIES, RASPBERRIES AND A ZESTY MINERAL FINISH.

LIGHT & CRISP, THIS WINE WILL PROVIDE A TOUCH OF FUN AND FESTIVITY TO ANY CELEBRATION. IT IS IDEAL AS AN APERITIF AND IS THE PERFECT PARTNER FOR CHILLED SEAFOOD.

VITICULTURE

VINEYARD: PRODUCED FROM 5 YEAR OLD VINES WITH PINOT NOIR GRAFTED ONTO SO4 AND FERCAL ROOTSTOCK. FOLLOWING SUCCESSFUL FLOWERING, THE WARM, DRY SUMMER OF 2025 MEANT DISEASE PRESSURE WAS LOW. AFTER ROBUST CANOPY MANAGEMENT, ESPECIALLY FRUIT ZONE LEAF PLUCKING TO EXPOSE THE BERRIES DURING VERAISON, WE HARVESTED A REMARKABLY CLEAN CROP.

SOIL: KENTISH CHALK FLINT WITH DEEPER LAYERS OF SANDY LOAM

HARVEST: GRAPES FOR THIS EARLY RELEASE STILL WINE WERE MECHANICALLY-PICKED IN EARLY OCTOBER 2025 INTO 500KG DOLAV BINS.

WINEMAKING

PROCESSING & FERMENTATION: MACHINE HARVESTED
PRESSED GENTLY

CHILLED AND SETTLED FOR 48 HOURS BEFORE RACKING. FERMENTED COOL AT AROUND 14°C IN STAINLESS STEEL. AGED IN STAINLESS STEEL TANKS PRIOR TO FILTRATION, BLENDING AND BOTTLING.

BOTTLING DATE: 5TH JUNE 2026

WINEMAKER: SCOTT GEBBIE

PRODUCED & BOTTLED BY: MEREWORTH WINES, ME18 5JD

ANALYSIS

GRAPE VARIETY: 95% BACCHUS, 5% PINOT NOIR FROM DOGHOUSE FARM VINEYARD, PETHAM, CT4 5PU, UK

ALCOHOL: 11.5%

TITRATABLE ACIDITY: 6.3G/L.

PH: 3.4

RESIDUAL SUGAR: 5G/L.