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## VINTAGE REPORT

In the 2014 vintage, an early bud burst was followed by good weather until the end of June, resulting in successful flowering. Much needed rain in August helped compensate for the dry conditions earlier in the year. This ensured a fruitful and early vintage, which was completed by 7th October.

Our Vineyard Manager, Jon Pollard, suggests that the success of 2014 was a combination of nature and meticulous nurture. "Veraison was about ten days ahead of normal, and it was a smaller crop than in previous years. This was partly due to weather conditions at fruit set, but also a result of deliberately dropping around 20% of selected bunches in the vineyard. By reducing the quantity of grapes left on the vine, we boosted the remaining fruit's concentration and ripeness."

Our Chief Winemaker, Charlie Holland, believes 2014 was a watershed moment. "2014 convinced me that our wonderfully unique blend of soils and climates could consistently create outstanding ripeness. The fruit was perfectly ripe and we found more pronounced stone and orchard fruit flavours alongside the typical English citrus fruit. A harmonious blend of perfect natural acidity and sugars was achieved effortlessly. No fining or intervention was required. We simply focused on producing the best quality possible and let the fruit express itself."

## WINEMAKING

### Processing:

Whole bunch pressed and naturally settled for 24 hours

### Fermentation:

10 days at 18-20°C using specialist sparkling wine yeast. Fermented in temperature controlled stainless steel tanks with a small percentage fermented in oak barrels for complexity.

### Bottling Date:

April 2015

### Lees Ageing Minimum:

Minimum 80 months

## ANALYSIS

### Grape Variety:

64% Chardonnay  
36% Pinot Noir

### Alcohol:

12%

### Titrateable Acidity:

8.9g/l

### Residual Sugar:

8g/l

### pH:

3.03