

51° 2' 49" N
0° 47' 51" E



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VINTAGE REPORT

The 2016 vintage was a year of near-perfect growing conditions. The mild spring saw a mid-April bud burst. Flowering, which began towards the end of June, was successful and the warm, dry weather resulted in abundant fruit being set.

Our Vineyard Manager, Jon Pollard, carefully regulated the crop, dropping fruit where required to help boost the grapes' concentration and flavours. By harvest time on 2nd October, the fruit was ripe and exceptionally well balanced. Jon was delighted with the quality we achieved.

Stylistically, Charlie Holland, our Chief Winemaker, feels that 2016 is a worthy successor to the watershed 2014 vintage. "The 2016 vintage has much in common with 2014," he says. "The fruit had the same intensity, complexity and length, with distinct mineral and maritime notes. It's a little toastier in style." In the winery, Charlie amplified this toasty, brioche profile with judicious use of oak.

For food pairings, Laura Rhys, Master Sommelier and our Global Ambassador, enjoys serving this wine alongside pan-fried halibut with a cream sauce, chanterelle mushrooms and samphire. "The delicate sweetness of halibut pairs well with the elegant fruit characters in the wine," says Laura. "Meanwhile, the creamy, earthy flavours of the sauce and mushrooms highlight the autolytic, more complex notes of Fifty OneDegrees North. The samphire brings a delicious freshness to it all, sitting beautifully alongside the salinity in the wine."

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 21% fermented in oak barrels for complexity.

Bottling Date:

11th May 2017.

Lees Ageing:

Minimum 67 months.

ANALYSIS

Grape Variety:

67% Chardonnay
33% Pinot Noir

Alcohol:

12%

Titratable Acidity:

8.9 g/l

Residual Sugar:

10.0 g/l

pH:

2.94