

TWENTY SEVENTEEN  
BLANC DE BLANCS  
SELLHURST PARK VINEYARD



Pale straw in colour, with fine beads of bubbles in the glass. The nose is delicate and dominated by citrus notes of lemon, lemon peel and green apple. The palate is elegant and taut, with bright citrus and orchard fruits combining with notes of almond, white flowers and fresh pastry. The wine is elegant and complex, with a distinct salinity and chalky minerality leading to a long finish.

**Food pairing:** Fish and shellfish shine through with this wine. Try freshly shucked oysters or a crab and grapefruit salad.

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## VINTAGE REPORT

The end of March saw budburst beginning two weeks earlier than usual for the 2017 season. We were unaffected by frosts that affected shoot growth across most of Europe and the vintage progressed well, with seasonal temperatures and sunshine bringing us to early and fruitful flowering in mid-June. Good weather continued for the remainder of the season before we began our harvest of high quality fruit in mid-September.

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### VINEYARDS

**Location:**

Our own Sellhurst Park Vineyard near Goodwood in West Sussex.

**Soils:**

Predominantly chalks soils with flint loam.

**Microclimate:**

Warm and dry, with moderating coastal breezes due to our close proximity to the English Channel.

**Pruning Method:**

Single or double guyot. Dependent upon each individual block.

**Harvest Period:**

September to October.

**Harvest Method:**

Hand picked.

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### WINEMAKING

**Processing:**

Whole bunch pressed and naturally settled for 24-36 hours.

**Fermentation:**

10 days at 18-20°C using specialist sparkling wine yeast. Fermented individually in temperature controlled stainless steel tanks.

**Bottling Date:**

May 2018.

**Lees Ageing:**

Minimum 47 months.

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### ANALYSIS

**Grape Variety:**

100% Chardonnay.

**Alcohol:**

12%

**Titrateable Acidity:**

9g/l

**Residual Sugar:**

9g/l

**pH:**

3.13