

TWENTY SEVENTEEN
BLANC DE NOIRS
DOWN FIELD VINEYARD



Pale golden in colour, with fine beads of bubbles in the glass. Aromas of crisp red and green apples, white peach and orange zest dominate the nose. On the palate the wine shows generous fruit character with stone fruits, ripe orchard fruits and a hint of red berries. The rich mouthfeel combines with a darker, slate minerality, fresh pastry, toasted nuts and subtle floral notes to bring complexity and weight, leading to a long finish.

Food pairing: Fish, shellfish, light meats, especially classic mussels steamed in white wine, garlic and cream, pan fried turbot with brown shrimp and lemon butter, or wild Mushroom tartlet.

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.

VINEYARDS

Location:

Our own Down Field 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.

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.

ANALYSIS

Grape Variety:

100% Pinot Noir.

Alcohol:

12%

Titrateable Acidity:

7.9g/l

Residual Sugar:

7g/l

pH:

3.14