Light golden in colour with a fine, delicate mousse and aromas of green apple, nectarine and white flowers.

The palate is fresh and fruit driven, dominated by orchard fruits, ripe lemon and peach notes, with hints of baked pastry and toasted nuts leading to a long finish.
The end of March saw budburst beginning two weeks earlier than usual for the 2017 season. We were unaffected by frosts that affected 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.

VINTAGE REPORT

WINEMAKING

Processing:
Whole bunch pressed and naturally settled for 24 hours.

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

Bottling Date:
2nd May 2018.

Malolactic:
100%

Lees Ageing:
Minimum 36 months.

ANALYSIS

Grape Variety:
31% Chardonnay, 33% Pinot Noir, 36% Pinot Meunier.

Alcohol:
12.4%

Titratable Acidity:
9.3g/l

Residual Sugar:
8g/l

pH:
3.12