



WISTON

ESTATE



About Wiston Estate Wiston Estate has been in the hands of the Goring family since 1743 and is presided over today by Harry and Pip Goring. The estate is managed by their son Richard, and he and his wife Kirsty are now involved in the day to day running of the vineyard and winery. It was Pip's long-held conviction that the estate held the potential to grow high quality grapes, thanks to the area's similarities of soil and climate to Champagne. The 16-acre vineyard, planted in 2006, was the fruit of Pip's dream and tenacity. Wiston Estate is a family venture, small in scale, impressive in aspiration and unrelenting in pursuit of quality. Under the aegis of award-winning winemaker Dermot Sugrue, the tight-knit team spares no effort in the vineyard or winery. The vineyards lie on a south-facing chalk escarpment, and are planted with Chardonnay, Pinot Noir and Pinot Meunier. A natural sun-trap and protected from prevailing winds, the vines benefit from maximum sun exposure, promoting ripening. The vineyard is run according to a strict philosophy of sustainability; the winery uses solar panels as a source of renewable energy, and the vineyard team use a Boisselet cultivator to manage root and weed growth, by returning them gently to the soil, rather than resorting to 'quick fix' chemical herbicides and synthetic fertilisers. Wiston Estate is an accredited member of Sustainable WineGB.

WISTON ESTATE BLANC DE BLANCS 2015

Winemaking Grapes were hand harvested in late autumn 2015. The growing season that year began with a warm, frost-free period that encouraged bud burst. Temperatures cooled that spring, but by July had warmed enough for flowering, albeit a fortnight later than normal. A cool summer with unusually cold nights slowed the fruit and veraison was very late. But a heatwave in September pushed into October. We ran harvest from 22 October to 3 November and warm, dry weather gave us a small crop of exceptionally ripe and healthy grapes. The wine was pressed in the coquard press (as used in Champagne), and then aged in 50% mature Burgundy oak barrels and 50% stainless steel, before bottling in summer 2016. The wine then underwent a slow secondary fermentation in bottle, and was kept on its lees, at cool 9-11°C for four years, allowing it to mature and take on flavour and structure through the process of autolysis. The bottles were riddled and disgorged, with a dosage of 8g/l.

Technical Information

ABV 12% - Dosage 8g/l— 100% Chardonnay

Tasting note This wine is elegant and complex with notes of tangerine, honeydew melon, honeysuckle and brioche. The concentrated flavour and broad delivery is the hallmark of a wine with impressive ability to age.

