



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 a member of Sustainable WineGB.

WISTON BLANC DE BLANCS NON-VINTAGE

Winemaking Our NV wines are a composition of many vintages blended together. The journey of this wine started in 2009 where we reserved a small amount of wine. Each year that we harvest grapes and make wine, we build up our reserve wines. This allows us to create a style consistent year on year and show a piece of Wiston history in every glass. This current iteration is made up of 80% of wine from 2018.

We press whole bunches of grapes through our Coquard basket press, (as used in Champagne), before fermenting in stainless steel and 500 litres oak barrels from Burgundy, then resting on its lees ahead of bottling. After bottling, it is kept cool and capped (sur lattes) for over two years before being disgorged at a low dosage in Spring 2021

Technical Information

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

Suitable for Vegans and Vegetarians

Tasting note One of our favourites, the Wiston Blanc de Blancs NV is delightfully fresh with vibrant acidity and impeccable balance. Crisp green apple and delicate notes of kumquat are leading the way with flinty minerality. The wine finishes soft, crisp and clean.

