



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 ESTATE CUVÉE 2016

Winemaking

A cool May and June in the 2016 growing season meant a slow start for the vines and led to lower than average yields in our Findon Park Vineyard. The cool weather continued into July and the first half of August. A much-welcomed burst of heat in late August and a mostly dry Late Summer/Autumn resulted in good sugar and acidity levels at harvest, which was completely dry throughout—and allowed us to let the grapes hang until late October. Although 2016 was by no means an easy vintage, the long ripening and lower yields gave grapes with perfectly balanced ripeness and acidity—making for an exceptionally fine Cuvée.

Our coquard basket press is brilliant for styles like this, allowing each variety to show boldly. Each of the varieties were fermented separately in aged Burgundy barrels. They were rested on lees until spring, then blended and fermented again in-bottle for a cool, slow five years. The first bottles were riddled and disgorged in 2022, and like all our wines, aged on cork to finish.

Technical Information

ABV 12.5% - Dosage 8g/l - 55% Pinot Noir, 33% Chardonnay. 12% Pinot Meunier

Suitable for Vegans and Vegetarians

Tasting Note

We have released the slow-maturing 2016 Cuvée following the more 'forward' 2017 vintage to allow it to show its full potential. Now drinking beautifully with enticing notes of honeyed citrus, toasted almonds and brioche, the 2016 Cuvée has impressive depth and complexity, with that signature precision and elegance in spades. Displaying a delightful creaminess on the finish, it's delicious now, yet will also mature beautifully for a decade or more in the cellar.

