



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 winemaker Marcus Rayner-Ward, 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. In 2020 the first still wine was made—a blend of Chardonnay and Bacchus, followed by at still Pinot Noir in 2022. 2023 sees the release of Wiston's first still rosé

WISTON FIFTY SUMMERS ROSÉ 2022

Winemaking Grapes were picked in autumn 2022—the Pinot Meunier was particularly good this harvest. Colour extraction came from skin contact in the press. The juice was then settled and fermented at around 15°C in stainless steel tanks to preserve the delicate aromas and flavours. After settling, the wine was racked off lees and bottled in February 2023. The wine is made from Pinot Meunier (88%) from our partner vineyard in Kent where the clay soils bring the desired power and depth of flavour, while the 12% Pinot Noir comes from our vineyards—the finesse from the chalk soils adding freshness and balancing out the Meunier.

Technical Information

ABV 12% - RS 2.9g/l — 88% Pinot Meunier, 12% Pinot Noir—TA 8g/l.

Suitable for Vegans and Vegetarians

Tasting note Bursting with fresh, juicy cherries and summer red currants, with delicate hints of peach blossom and white pepper. Strawberries, mineral with a saline character balancing out the fruit. Excellent as an aperitif or with barbecued shellfish, fresh goat's cheese or a summer salad.

