



## WISTON ESTATE BLANC DE NOIR 2014

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*A beautiful example of this style from a superb vintage*

**VINTAGE.** 2014

**BOTTLING.** 2015

**BLEND.** 65% Pinot Noir, 35% Pinot Meunier

**DOSAGE.** 6.0 g/L

**ABV.** 12%

**TASTING NOTE** The fruit from 2014 has been remarkable through the vinification process and is abundant with complex character. Traces of baked and caramelized apples, toast and Seville oranges. Round and weighty texture abound with notes of rhubarb, dried orange and greengage. This exciting palate travels further showing finesse from hints of spice and honey, with an electric freshness with the additional subtle sweetness of Braeburn apple.

**FOOD MATCH** Wild Mushroom Risotto, Roast Guinea Fowl, Celeriac Gratin, Orange and Polenta Cake

### WINEMAKING

Spring and early parts of summer 2014 were delightfully warm, allowing for bud burst to develop in perfect condition and encouraging signs of fruit-set were apparent from the get-go. The weather was wetter than usual in August but, accompanied by good temperatures, bunches began to swell, sugars were increasing and fruit maturity showed signs of excellent character. An Indian summer was the perfect outcome with veraison fully complete. Yields were up on most previous vintages and the fruit was delivering wonderful aroma and flavour. Both varieties were co-pressed and fermented in a mixture of 5 and 6 year old oak barrels with selected yeasts. Barrels are used to promote a gentle micro-oxygenation process, refining the mouthfeel and structure of the wine; there is no oak flavour imparted, due to the age of the barrels. The wine is rested on its lees for 9 months, bringing additional complexity. Due to the ideal ripeness of the fruit malolactic fermentation was blocked leaving the wine with natural malic 'energy'. The wine was bottled then allowed to slowly referment and age on lees for 6-8 years.

### ABOUT WISTON ESTATE

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Wiston Estate is a family venture, small in scale, impressive in aspiration and unrelenting in pursuit of quality. The 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 in charge of 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, having grown up in South Africa's winelands, and thanks to the South Downs' similarities of soil and climate to Champagne. The original 16-acre vineyard, planted in 2006, was the fruit of Pip's dream and tenacity. Today, 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.