



WISTON ESTATE BLANC DE BLANCS NON-VINTAGE

Fresh, elegant and poised finesse - a beautiful Blanc de Blancs

VINTAGE. NV

BLEND. 100% Chardonnay

DOSAGE. 9.0 g/L

ABV. 12%

TASTING NOTE Delightfully fresh with vibrant acidity and impeccable balance. Crisp green apple notes alongside white blossom, grapefruit and lemon zest. Delicate notes of white peach are leading the way with flinty minerality with a hint of patisserie softness. The wine finishes crisp, clean and refreshing.

FOOD MATCH Pairs wonderfully with oysters, seafood & goat's cheese.

WINEMAKING

The Chardonnay grapes are hand harvested in late autumn and are pressed as whole bunches. The juice is fermented in stainless steel tanks before being allowed to rest on its yeast lees for eight months, before being bottled the summer following harvest. At bottling, a portion of our reserve wines (which date back to 2009) is added to make up 20-30% of the final blend. The wine then undergoes slow secondary fermentation in bottle, and is kept on its lees, at cool 9-11°C for around three to four years, allowing it to mature and take on flavours and structure through the process of autolysis. The bottles were riddled and disgorged, with a dosage of 8g/l.

ABOUT WISTON ESTATE

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 Richard and Kirsty Goring. Richard's mother Pip, grew up in South Africa's winelands and it was her long-held conviction that the estate had the potential to grow high quality grapes, largely due 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.