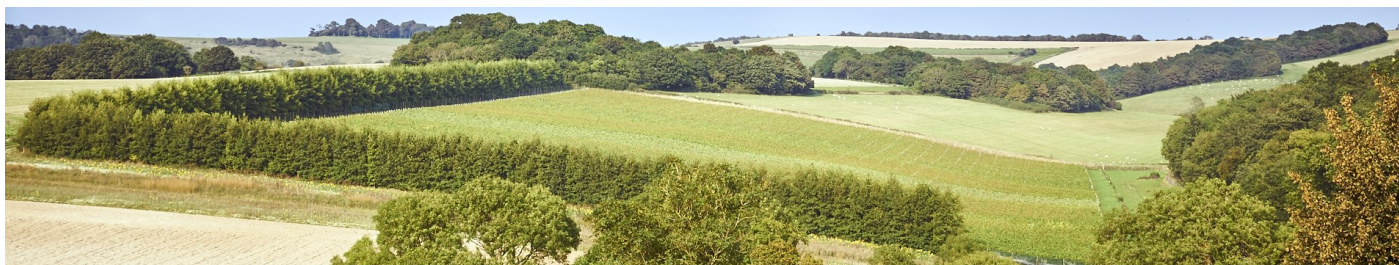




WISTON

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 Wiston's first winemaker Dermot Sugrue, the tight-knit team spared 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 CUVÉE 2009 MAGNUM

Winemaking

The 2009 growing season was an ideal growing season, beginning with very little spring frosts. The warm weather continued throughout flowering and the rest of the summer, with just enough rain at the right times. This warm, dry weather continued through to harvest resulting in an excellent, perfectly ripe, abundant crop with balanced acidity. Harvest took place by hand over 2 weeks from 18th-28th October 2009.

Our traditional Coquard basket press, the first of its kind in the UK, allows extremely gentle pressing. With each variety picked at optimal ripeness, fermentation was carried out in a range of young and old Burgundy barrels, as well as stainless steel, and without malolactic fermentation. Tirage in magnum was carried out in July 2010, with the wine then allowed to age in our cellars for a remarkable ten years. The first magnums were riddled and disgorged in June 2020, and aged on cork for a further 18 months before release. Awarded Gold Medals in the International Wine & Spirit Competition 2018, The Drinks Business Global Sparkling Masters 2018 and the Independent English Wine Awards 2019, we are extremely excited to now be releasing this limited edition wine in Magnum format.

Technical Information

ABV 12% - Dosage 8g/l - 60% Chardonnay, 30% Pinot Noir, 10% Pinot Meunier

Suitable for Vegans and Vegetarians

Tasting Note Coming from Wiston's second ever harvest, Cuvée 2009 in magnums has enticing notes of fragrant English orchard fruits, white chocolate, nougat, toasted hazelnuts and brioche. There is an impressive depth and complexity, whilst retaining our signature precision and elegance. On the finish there is a delightful creaminess, which makes you want to go back for more. Drinking exceptionally now, it also has great ageing potential. A truly special wine.

