





WISTON ESTATE CUVÉE 2016

An opluent expression of our flagship wine

VINTAGE. 2016

BOTTLING. 2017

BLEND. 55% Pinot Noir, 33% Chardonnay,

12% Pinot Meunier

DOSAGE. $8.0 \,\mathrm{g/L}$

ABV. 12%

TASTING NOTE The 2016 Cuvée has impressive depth and complexity, with that signature precision and elegance in spades. It has aromas of baked apple tart, with notes of baked pears too and a creamy pastry base. A touched of spiced honey is balanced by brisk acidity and a touch of salinity making the finish long and balanced.

FOOD MATCH This versatile wine pairs well with Smoked haddock tart, roast chicken, shallot tart tatin.

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 pressed and fermented separately in old barrels from Burgundy. The wines are then rested on lees until the following summer, then blended and bottled for a cool, long second fermentation. The first bottles were riddled and disgorged in 2022, and like all our wines, aged on cork to finish.

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 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.