



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 award-winning winemaker Dermot Sugrue, 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.

WISTON ESTATE CUVÉE 2017

Winemaking

Despite a warmer than average March, the 2017 growing season will forever be remembered for the fierce late Spring frosts in April and May, which caused significant damage to many of our peers' buds. However, our Findon Park vineyard tends to bud later than most and the steeper slopes mean that ground frosts tend to roll away from the vines. As a result we luckily only lost a couple of our Chardonnay vines to frost damage in 2017. A much-welcomed warm June and a mostly dry Late Summer/Autumn resulted in good sugar and acidity levels at harvest, which started on 29th September and finished by 17th October. Although 2017 was an unusual year, it was characterised by a very good, ripe crop with lower yields.

Our coquard basket press is brilliant for styles like this, allowing each variety to show boldly. Each of the varieties were fermented separately in aged Burgundy barrels. They were rested on lees until spring, then blended and fermented again in-bottle for a cool, slow three years. The first bottles were riddled and disgorged in 2021, and like all our wines, aged on cork to finish.

Technical Information

ABV 12% - Dosage 8g/l - 45% Pinot Noir, 33% Chardonnay. 22% Pinot Meunier

Suitable for Vegans and Vegetarians

Tasting Note With enticing notes of fragrant English orchard fruits, nectarines, honey, toasted hazelnuts and brioche, this latest release of our Vintage Cuvée has impressive depth and complexity, retaining our cuvée's signature precision and elegance. Displaying a delightful creaminess on the finish, this wine is drinking beautifully now, yet also has superb ageing potential.

