



LIBRARY COLLECTION BLANC DE BLANCS 2009

VINTAGE. 2009

BOTTLING. 2010

BLEND. 100% Chardonnay

DOSAGE. 8.0 g/L

ABV. 12%

TASTING NOTE Layers of honey, truffle, lemon zest, Danish pastry and crushed oyster shells, with a sublime finish that goes on and on.

FOOD MATCH A plate of fine Sussex cheeses...

AWARDS / SCORES

Top scoring wine in The World of Fine Wine September 2025 - 94 Points

WINEMAKING

The grapes for this wine came from the steepest slopes of Findon Park Vineyard at the eastern end of the plot. They have the shallowest topsoil and the highest concentration of chalk in the soils. The 2009 growing season was an ideal combination of conditions. It began with very few spring frosts, before the warm weather kicked in and continued throughout flowering in May. The rest of the summer was warm but with just enough rain at the right times. These favourable conditions continued through to harvest resulting in an excellent, perfectly ripe, abundant crop with balanced acidity. Harvest took place by hand over two weeks from 18th - 28th October 2009.

The grapes were pressed in a traditional, gentle Coquard basket press – as used in the Champagne region - to preserve the delicate fruit flavours and aromas in the juice. They are pressed as whole bunches. Fermentation & maturation process: 50% of the grapes were fermented in stainless steel tanks and 50% in a mixture of 3, 4 and 5 year old 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 to the wine, due to the age of the barrels. The wine is rested on its lees for several months until springtime, bringing additional complexity of structure. Due to the ideal ripeness of the fruit malolactic fermentation was blocked leaving the wine with natural malic 'energy'. This not only brought verve and focus to the final blend but also gives the wine fantastic ageing potential. The wine did not need to be cold stabilised, filtered or fined; it settled naturally before yeast and sugar were added (liqueur de tirage) for the secondary fermentation in bottle. Bottling took place in July 2010 and disgorged in 2024, giving the wine 14 years on lees.

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.