



## LIBRARY COLLECTION CUVÉE 2009

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*Over a decade ageing in our cellars...*

**VINTAGE.** 2009  
**BOTTLING.** 2010  
**BLEND.** 60% Chardonnay, 30% Pinot Noir  
10% Pinot Meunier  
**DOSAGE.** 8.0 g/L  
**ABV.** 12%

**TASTING NOTE** This wine has been waiting patiently for over a decade in our cellars to be released. The long ageing has given it a superbly fine mousse, delicate notes of tangerine, cherry Bakewell and white chocolate on the nose, while the palate is beautifully fresh with a backbone of citrus alongside richer lemon curd and marzipan notes. It is complex and intense with a long refreshing finish.

**FOOD MATCH** An indulgent aperitif on its own - or will match well with rich patés, mushroom arancini, Sussex cheeses.

## WINEMAKING

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.

Grapes were pressed in Wiston's iconic Coquard press – allowing for extremely gentle pressing. Each variety was 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. The wine was then bottled in July 2010, and allowed to rest for thirteen years ageing on lees – being finally disgorged in December 2023 .

## ABOUT WISTON ESTATE

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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.