



## WISTON THE TWENTY SIX PINOT NOIR 2022

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*A fragrant and layered pinot noir from the 2022 vintage*

**VINTAGE.** 2022

**BLEND.** 100% Pinot Noir

**RESIDUAL SUGAR.** 0.5 g/L

**TARTARIC ACID.** 5.7 g/L

**ABV.** 11%

**TASTING NOTE** Beautifully fragrant with notes of roses, crushed ripe cherries, bramble fruit and a hint of almond. On the palate the wine is bursting with juicy fruit compote and a touch of mocha and tobacco. It is velvety smooth and is utterly moreish – truly a wine to savour.

**FOOD MATCH** This wine would make a wonderful match with an indulgent lamb chop, or a selection of Sussex cheeses.

### WINEMAKING

We only make this wine in years which provide the best condition for still red Pinot Noir and we certainly didn't expect another perfect growing season so soon after 2020. The end of the growing season saw fantastic weather that put the first 26 rows of our Findon vineyard to ripeness levels never seen before. The summer heatwave helped with fruit ripeness in the more established vines with deeper roots. We picked these grapes on 13th October 2022, and they arrived over the hill to the winery clean and ripe. We de-stemmed the fruit into ferment vats and then gently crushed the berries by foot for 3-4 hrs. This allows for gentle colour extraction from the skins, without breaking the bitter seeds. The berries were left to soak for 24 hours before inoculating with three separate yeast strains, each unlocking different properties from within the grapes. Fermentation then took place over two weeks, with gentle hand cap management twice daily. This is a very popular activity – getting your hands into the wine! As the yeast start to wind down the fermentation, it was time to press the juice off the skins. First we drained the free run wine into barrels. Then we pressed the remainder and kept this wine in tank. Both fractions are left to settle and mature. And there the wine stayed for 15 months, until January 2024, when the wine was filtered and bottled.

### 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 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. In 2020 the first still wine was made—a blend of Chardonnay and Bacchus, followed by a still Pinot Noir in 2022. 2023 sees the release of Wiston's first still rosé