



HUNDRED HILLS

OXFORD ENGLAND

Limited Edition wines 2018 Zero Dosage

An early budburst, peak flowering on 20th June, and an excellent ripening season combined to yield a perfect harvest in mid October. This wine was created from the first pass of our east facing Pinot Noir and south east facing Chardonnay with over 100 days on the vine.

The base wines were created with a partial malolactic fermentation to soften the wine, fermented and aged in traditional oak casks and stainless steel and held back in steel on lees for an additional 6 months, bottled with 40 months on lees and uniquely finished without the addition of dosage.

Tasting Note

The Zero Dosage was a wine never intended to be created at Hundred Hills but during initial tastings proved to be beautifully balanced and refined in its purest form. East facing Pinot Noir and south facing Hillside Chardonnays fermented in oak are combined to reveal a crystalline and balanced wine with a long lees ageing in the bottle. Bright aromatics of ripe lemon, grapefruit zest and orange citrus, crisp apple and freshly baked sweet pastry. Fine boned and crystalline on the palate with layers of citrus yellow plum and greengage. A pleasing savoury edge of salty minerality, mace and baking spice lingers on the palate. Drink now to 2030.

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| Blend: | 75% Pinot Noir, 25% Chardonnay |
| Lees aging: | 40 months |
| Malolactic Fermentation: | Partial |
| Dosage: | 0g/l |

