



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 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. 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 BLANC DE BLANCS 2018

Winemaking The 2018 harvest, which has gone down in recent folklore of UK grape growing. A year when the stars aligned. A four-week window of exceptional weather around flowering helped create a bountiful crop (approx. 70% more than average) with exceptional level of ripeness. Who'd have bet on that in late February when we welcomed the Beast from the East?! The good weather persisted, through October, when the grapes were hand harvested. The whole bunches were gently pressed in the Coquard to preserve delicate fruit flavours and aromas. The juice was fermented in a mix of old French barrels and stainless steel tanks, and stored for nine months before bottling. The wine was then aged for 4 years on lees. A young release by Wiston standards, but the poise and balance of the 2018 harvest is already shining through.

Technical Information

ABV 12% - Dosage 8g/l— 100% Chardonnay

Suitable for Vegans and Vegetarians

Tasting note Intense nougat and lemon zest on the nose, with ripe greengage, apples and pastry flavours on the palate. Aged in mature oak barrels and stainless steel, this single vineyard, single vintage, 100% Chardonnay is ready to drink now, but will age beautifully for those with patience.

