



WISTON ESTATE



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 the aegis of award-winning winemaker Dermot Sugrue, 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 is a member of Sustainable WineGB.

WISTON ESTATE BLANC DE NOIRS 2014

In the winery: Both varieties were co-pressed and fermented in a mixture of five and six year old Burgundy oak 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, due to the age of the barrels. The wine is rested on its lees for nine months, bringing additional complexity.

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. Bottling took place in July 2015.

The wine was allowed four and a half years of ageing on lees ahead of disgorgement in December 2020.



Technical Information

ABV 12% - Dosage 6g/l— 65% Pinot Noir, 35% Pinot Meunier

Tasting note The fruit from the 2014 harvest was of exceptional quality and the resulting wine has evolved into an excellent example of Blanc de Noir, abundant with complex character and intensity of flavour. Aromas of lemon cake and macadamia nut deliver an inviting a sense of opulence. A round and weighty texture on the palate, abound with notes of rhubarb, dried orange and greengage. Further finesse shows through on the long finish, with hints of Himalayan pink salt and electric freshness, a subtle note of sweetness of Braeburn apple. Undeniable potential to age further.