



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 an accredited member of Sustainable WineGB.

WISTON BRUT NON-VINTAGE

Winemaking Grapes are hand harvested in late autumn, and the different varieties are pressed separately in whole bunches using a traditional, gentle Coquard basket press (as used in Champagne) to preserve the delicate fruit flavours and aromas of the juice. The juice is fermented in stainless steel tanks, and then goes through malolactic fermentation, before being allowed to rest on its lees until bottling the summer following harvest. The wine then undergoes slow secondary fermentation in bottle, and is kept on its lees, at cool 9-11°C for three and a half years, allowing it to mature and take on flavour and structure through the process of autolysis. The bottles were riddled and disgorged, with a dosage of 8g/l.

Technical Information

ABV 12% - Dosage 8g/l— 34% Chardonnay, 33% Pinot Noir. 33% Pinot Meunier

Suitable for Vegans and Vegetarians

Tasting note The Brut NV opens with a combination of green apple, freshly cut lemons and hints of cream and biscuits. On the palate the mousse is fine and textured with complex notes of apple compote, candied citrus peel and toasty notes. The finish is refreshing and long.

