

WISTON ESTATE LIBRARY COLLECTION

BLANC DE BLANCS 2010

The Wiston Estate Library Collection presents a series of limited-edition releases from our cellar which celebrate the wines' ability to age. Since the release of our first Cuvée from the 2008 vintage we have held back small parcels from the best vintages to further mature and develop. This is a series of unique wines which show the potential for quality and age-ability that English Sparkling Wine can achieve. The first release is the Blanc de Blancs 2010.



The grapes for this wine came from the steepest slopes of Findon Park Vineyard at the eastern end of the plot. They have the shallowest topsoil and the highest concentration of chalk in the soils. The 2010 growing season was exceptional. Conditions were perfect for flowering, resulting in excellent fruit set. The growing season was long, allowing for excellent ripeness of fruit, which thanks to very low disease pressure, came into the winery in a healthy and clean condition. We picked the fruit from the middle to the end October.

The grapes were pressed in a traditional, gentle Coquard basket press – as used in the Champagne region - to preserve the delicate fruit flavours and aromas in the juice. They are pressed as whole bunches. Fermentation & maturation process: 50% of the grapes were fermented in stainless steel tanks and 50% in a mixture of 3, 4 and 5 year old 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 to the wine, due to the age of the barrels. The wine is rested on its lees for several months until springtime, bringing additional complexity of structure.

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. The wine did not need to be cold stabilised, filtered or fined; it settled naturally before yeast and sugar were added (liqueur de tirage) for the secondary fermentation in bottle. Bottling took place in July 2011 and disgorged in November 2018, giving the wine 7.5 years on lees and more than 3 years on cork. ABV 12% - Dosage 8g/l - 100% Chardonnay.

Layers of honey, truffle, lemon zest and Danish pastry, with hallmark acidity on the palate. Exceptional balance, intensity and complexity with a very long finish.