



HATTINGLEY VALLEY

Kings Cuvée 2015 - Tasting Notes

With an attractive pale golden colour and fine mousse, our Kings Cuvée has vibrant citrus zest aromas layered with honey and nuts, and smoothly integrated flavours of brioche, vanilla and creamy oak. Deep and rich, yet with a refreshing palate of bright, crisp acidity and a long, complex finish.

Vintage

The 2015 growing season was a test of good site selection and our vineyard team did a wonderful job in challenging conditions - the summer was cooler than the previous year, particularly in August which is the crucial month for veraison and the start of the ripening season. Fortunately, the end results were super-ripe Pinots with wonderful flavours, good acidity levels and deep colours, and good vineyard sites produced some very fine Chardonnay as well.

Production

A very limited release, the Kings Cuvée is a premium blend of Chardonnay, Pinot Noir and Pinot Meunier. 100% barrel fermented and then aged for seven months in old oak barrels, resulting in a much softer, creamier and spicier wine. After rigorous taste tests, only the top six barrels were selected out of approximately 200 available. Once bottled, the wine spent over six years on lees before disgorging with 6g/L dosage.

Pairing

Perfectly paired with your favourite party canapés or with a luxury artisan cheese board (be sure to include a delicious wheel of creamy Tunworth from our partners at the Hampshire Cheese Company!).

Drinking window

Drinking very well now, it will continue to improve and mature over the next 4-5 years and will keep for at least 8 years.



Technical Information

Varieties –
Chardonnay 50%
Pinot Noir 34%
Pinot Meunier 16%

Alcohol (ABV) – 11.7%
Acidity – 11.3 g/L
Wine pH – 2.81%

Dosage – 6 g/L
Vegetarian/Vegan - Yes
Contains Sulphites

Awards to Date

(including previous vintages)



UNAPOLOGETICALLY BRITISH