



HATTINGLEY VALLEY

Classic Reserve NV - Tasting Notes

An elegant bronze gold colour with delicate aromas of nougat, orange peel and zesty citrus. Biscuit, pears and green apple notes on the palate with a hint of nuts. With a juicy bright acidity and a complex long finish.

Vintage

2018 was a great year for the English wine industry with a nearly perfect growing season - a very cold and wet winter that delayed bud burst, ideal conditions at flowering and a record-breaking long summer, resulted in high yields and excellent quality fruit with good concentration of sugars and balancing acidity.

Production

The hand harvested grapes were whole bunch pressed to extract top quality juice. 15% of the total blend was barrel fermented in old white Burgundy barrels & partial malolactic fermentation took place in order to soften the wine's natural acidity. To ensure the consistency and continuity of our signature style, 32% of reserve wines (that had naturally softened and developed over time in oak barrels & stainless steel tanks) were added to the blend before secondary fermentation. After 4 years ageing on lees in bottle to add roundness and character, the wine was disgorged with a light dosage of 3 g/L.

Pairing

The perfect accompaniment to any party our Classic Reserve is the ideal celebration drink, pair it with canapés and lots of laughter!

Drinking window

Ideal for drinking this year and for many years to come.



Technical Information

Varieties –
Chardonnay 47%
Pinot Noir 32%
Pinot Meunier 19%
Pinot Noir Précoce 2%

Alcohol (ABV) – 12.0%
Acidity – 8.7g/l
Wine pH – 2.99

Residual sugar – 6.4g/l
Vegetarian/Vegan – Yes
Contains Sulphites

Top awards to Date

(including previous vintages)

Whilst our Classic Reserve has won a total of 58 medals and 2 trophies, these are our most coveted awards.



UNAPOLOGETICALLY BRITISH