



HATTINGLEY VALLEY

10 Year Anniversary Release - Tasting Notes

This Classic Reserve has 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

Dry, settled weather in late September and early October 2016 provided great ripening conditions for the grapes. The fruit was exceptionally clean with excellent natural sugar levels while retaining characteristically crisp English 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

Celebrate one of our significant milestones with one of yours. Pairs beautifully alongside your most festive Christmas celebrations!

Drinking window

Ideal for drinking in time for our 10-year anniversary, open for the most special occasions or let it continue to age and develop, as the ultimate collector's bottle for years to come!



Technical Information

Varieties –
Chardonnay 46%
Pinot Noir 32%
Pinot Meunier 22%

Alcohol (ABV) – 12.0%
Acidity – 9.1g/l
Wine pH – 3.05
Dosage – 3g/l

Residual sugar – 7.1g/l
Vegetarian/Vegan – Yes
Contains Sulphites

Awards to Date

(including previous vintages)

