



# HATTINGLEY VALLEY

## Hattingley Valley Classic Reserve - 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. 16% of the total blend was barrel fermented in old white Burgundy barrels and partial malolactic fermentation took place, which softened the wine's natural acidity. To ensure the consistency and continuity of our signature style, 36% of reserve wines (that had naturally softened and developed over time in oak barrels and stainless-steel tanks) were added to the blend before secondary fermentation. It spent three years ageing on lees in bottle in order to gain extra roundness and character before disgorgement.

### Winemakers notes

'The gloriously long, hot summer of 2018 was a legendary harvest for our vineyards, giving enormous quantities of flavourful, concentrated, ripe fruit. Yet the vibrant acidity that English Sparkling Wine is famous for was also there as a balance to the ripeness, providing a thrilling backdrop to the intense flavours of this great year.'

### Technical Information

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

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

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

### Drinking window

Perfect for drinking this year.

### Pairing

This is the perfect aperitif or celebration drink, it is the flawless accompaniment to any party, enjoyed with any canapé.



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