



HATTINGLEY VALLEY

Classic Reserve Magnum NV - Tasting Notes

An elegant bronze gold colour with lemon pith, nougat and zesty citrus on the nose. A delicate, light honey note to the palate with juicy acidity and vibrant orchard fruits. Conference pears, a hint of nuts with a complex finish.

Vintage

2017 presented us with some challenging conditions throughout the growing season: severe spring frosts at the end of April, and a good amount of rainfall all the way through August, lead to lower yields and an increased disease pressure during the ripening period. Thankfully, September brought us dry, warm weather, allowing the grapes to fully ripe and achieve good sugar levels, while retaining their crisp 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 and partial malolactic fermentation took place in order to soften the wine's natural acidity. To ensure the consistency and continuity of our signature style, 37% 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. After 5 years ageing on lees in bottle to add roundness and character, the wine was disgorged with 6.5g/L residual sugar left.

Pairing

Pair it alongside your finest celebrations, we think you'll agree it stands up to the most special of occasions.

Drinking window

Drinking very well now, it will continue to age and gain complexity for many years to come.



Technical Information

Varieties –
Chardonnay 45%
Pinot Noir 35%
Pinot Meunier 20%

Alcohol (ABV) – 12.0%
Acidity – 8.8g/l
Wine pH – 3.12

Residual sugar – 6.5g/l
Vegetarian/Vegan – Yes
Contains Sulphites

Awards to Date

(including previous vintages)



UNAPOLOGETICALLY BRITISH