

HAMBLEDON CLASSIC CUVÉE NV

ENGLISH SPARKLING WINE

EST. 1952

HAMBLEDON

VINEYARD

Our Hambledon Classic Cuvée is produced exclusively from our own estate on the South East facing chalk slopes of Windmill Down, in the historic village of Hambledon.

ASSEMBLAGE:

BLEND: 86% Chardonnay, 14% Pinot Noir from the 2016 harvest with tank aged reserve wines added (2%)

DOSAGE: 10g/l

VINIFICATION:

Grapes from the 2016 harvest were pre-selected and handpicked from our private estate. A second selection took place in the winery prior to pressing to ensure only the most mature grapes were used.

Repeated tasting during pressing resulted in a low yield extraction: we sacrificed volume to maximize quality.

The Pinot Noir and the majority of the Chardonnay underwent a slow, temperature-controlled fermentation in stainless steel tanks at about 18°C. 2% of Chardonnay was fermented in specially selected French oak barrels for extra complexity and structure. After resting for six months on fine lees, the wines were blended together with the reserve wines prior to bottling

AGEING: 45 months on the lees minimum. Bottling June 2017.

WINEMAKER'S ADVICE: Ready to drink now or can be cellared for 6 - 12 months in optimum storage conditions

