HAMBLEDON CLASSIC CUVÉE NV

ENGLISH SPARKLING WINE



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.

TASTING NOTE: Fresh sourdough, magnolia and lily scents mingle with a hint of smoke over a core of greengage, red plums and dessert apples. The Palate is vivid, almost vibrantly crunchy with precise, structured yet ripe acidity. It is linear, dense and long with momentum and power that bodes well for the future. This wine has energy and latent tension that will unfold to reveal layers of floral and stone fruit aromas and a rich palate with great length.

ASSEMBLAGE:

BLEND: 56% Chardonnay, 27% Pinot Noir, 17 % Pinot Meunier, from the 2016 harvest with tank-aged reserve wines added (20%)

DOSAGE: 4.5g/l

VINIFICATION:

All the grapes were pre-selected and handpicked from our own 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.

A slow-temperature controlled fermentation took place in stainless steel tanks at about 18°C, with around 6% of the wines fermented in specially selected French oak barrels to add complexity and structure. Malolactic fermentation took place to soften the minerality. Finally, we left the wines resting for six months on fine lees before blending them with our reserve wines before bottling.

AGEING: 35 months on the lees minimum. Bottling June 2017.

WINEMAKER'S ADVICE: Ready to drink now or can be cellared for up to five years in optimum storage conditions.

