



1 0 8 6

NYETIMBER

VINTAGE INFORMATION

2010 vintage conditions: temperatures in the early part of the growing season were slightly lower than average, but that coincided with much drier weather as well. Flowering proceeded in excellent conditions in late June and early July with hot and dry weather producing a large, even crop. Despite some cool and wet periods in August, the advancement gained in the early part of the season enabled a slow, gradual ripening and produced fine, delicate flavours in the berries.

TASTING NOTES

1086 wines are characterised by their balance; acidity, length and texture are all beautifully represented and combine seamlessly upon the palate. The 2010 has an elegant pale golden colour and complex aromas including fresh grapefruit, nougat and a fine minerality. The palate is both delicate and yet generous with great intensity and a lovely touch of vanilla on the delightfully long finish.

TECHNICAL INFORMATION

VINTAGE:	2010
GRAPE VARIETIES:	45% Chardonnay 44% Pinot Noir 11% Pinot Meunier
REGION:	West Sussex
WINEMAKER:	Cherie Spriggs
ALCOHOL (ABV):	12.0%
ACIDITY:	7.8 g/L
RESIDUAL SUGAR:	9.7 g/L
WINE pH:	3.01





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