



ALBURY ESTATE

BIODYNAMIC WILD FERMENT 2013

Vinification:

Single vineyard Chardonnay (100% 1st pressing)
Biodynamic winemaking practices (Certified Biodynamic)
Wild ferment using a Pied de Cuve from the vineyard, with no fermentation aids
21 day fermentation

Maturation:

4 months in Oak (4 year old)
Regular batonnage with no sulphur for 4 months
Bottled: 20th May 2014
Disgorged: 27th April 2018

Technical

Alcohol	11% vol.
Total Acidity	10.4 g/l
Residual Sugar	3 g/l
Total Sulphur Dioxide	50.0 mg/l

Only 250 bottles produced from the 2013 vintage

Vineyard

Location: Albury, Silent Pool, Surrey, England

Brief history of estate: Planted 2009/10, 13 acres, 21,000 vines

Situated in the Surrey Hills AONB on the south face of the North Downs, clay on chalk

Viticulture: All the grapes are hand-picked from a single vineyard

Organic/Biodynamic: The vines are certified Organic and Biodynamic

Tasting Notes

Buttered toasted brioche with a hint of citrus on the nose, displaying notes of stone fruit and compote on the palate with a rich full bodied flinty finish.

Other Points of Interest

Albury Estate is the Surrey home of the Duke of Northumberland and is situated in an Area of Outstanding Natural Beauty. Our still rosé wine was served on the Royal Barge as part of the Queens Diamond Jubilee celebrations. Albury Estate sparkling wines have won international wine awards are currently featured on the wine lists of several Michelin starred establishments including Raymond Blanc's Le Manoir Aux Quat'Saisons, Tom Kerridge's The Hand and Flowers, The Black Swan at Oldstead and Chez Bruce in Wandsworth. Albury Vineyard was voted Producer of the Year in the 2016 and 2018 Surrey Life Food & Drink Awards.