

BECCANLEAH 2015

PRODUCER The vineyard at Oxney Organic Estate is located at the extreme east side of East Sussex, in Beckley, six miles north of Rye. The vineyard is part of the founders' - Kristin Syltevik and Paul Dobson - vision of modern farming that's environmentally sound, natural and sustainable. The estate is organic and certified by the Soil Association. The winery is located in an old oast house and the winemaker is Ben Smith and consultant winemaker is David Cowderoy, one of the most experienced English winemakers. The organic system at Oxney - under vine tillage for weed control and a gentle and natural approach to disease control - produces healthy, balanced and natural fruit. This approach is replicated in the winery where the organic regime is low intervention and all about letting the wines take their time through the winemaking process.

VINEYARD The first vines were planted in 2012. Today they cover 20 acres and Oxney is the second largest organic vineyard in the UK. The vineyard, 17 meters above sea level and six miles from the English Channel, surrounds the winery and from a south-west slope stretches out towards a wood with giant oak trees, creating a warm and protected microclimate. The soil is Tunbridge Wells Sand, a fine sand and silt loam. The vines are Pinot Noir, Pinot Meunier, Chardonnay and Seyval Blanc.

VINTAGE 2015 was a fantastic second year for the Oxney vineyard. The summer started with a bang and temperatures stayed high through until mid-August, with very little rainfall. In August the weather changed with rain and lower temperatures. Veraison was later than the previous year, but we were saved by a glorious autumn - September and October temperatures were well above average. The result, although a stressful late summer, was ripe and flavoursome fruit. The grapes from this wine are from the Thomson, Hunt and Dobson blocks. They were picked by hand late October 2015.

VINIFICATION Immediately after picking the grapes were whole bunch pressed very gently and transferred to stainless steel tanks for fermentation - the tanks are temperature controlled and the heat is generated by the farm's biomass system. Malolactic fermentation softened the wine naturally and extended lees contact over the winter months added richness and complexity. In keeping with our organic philosophy minimal fining products were used in the production of this white wine. The wine was bottled February 19th 2016.

TASTING NOTES A dry and subtle English regional white wine with a creamy texture. Tasting of English orchard fruits with a crisp toasty finish.



VINTAGE INFORMATION

Vintage: 2015
Grape varieties: Chardonnay, Seyval Blanc, Pinot Noir, Pinot Meunier
Winemaker: Ben Smith
Alcohol (ABV): 10%
Residual sugar: Dry
Closure: Diam cork
Soil Association Certified GB-ORG-05
Suitable for vegetarians and vegans

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