



OXNEY ORGANIC ESTATE

CLASSIC 2014 ENGLISH SPARKLING WINE

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 natural approach to disease control - produces healthy, balanced and natural fruit. This approach is replicated in the winery where the organic low intervention regime is focused around small batch wine making where each variety and clone is pressed and fermented separately, followed by careful blending decisions.

VINEYARD The first vines were planted in 2012. Today they cover 21 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 seval blanc.

VINTAGE 2014 was a fantastic first year for the Oxney vineyard. The summer started with a bang and temperatures stayed high throughout, with very little rainfall. Towards August we were getting close to drought conditions but luckily we had some rain. The year could have produced a lot of fruit but we opted for a green harvest to reduce the yield and let the young plants focus all their efforts on just a few bunches. The end result was a fully ripe berry. The pinot noir, pinot meunier and chardonnay grapes used to make this sparkling wine were picked by hand from the Thomson block the first few days of October 2014 by a great group of volunteers.

VINIFICATION Picked by hand and transported to our winery next to the vineyard in small 12kg crates. The fruit was whole bunch pressed and fermented in temperature controlled stainless steel tanks. In keeping with our organic philosophy minimal fining products were used in the production of the wine. The wine was bottled for secondary fermentation February 2015 and

riddled and disgorged October 2016. With such a great vintage the dosage added is minimal at 4g/l.

TASTING NOTES An elegant, dry and fruit driven organic English sparkling wine from a fantastic year. Made using the traditional method from chardonnay, pinot noir and pinot meunier. Has a fine and delicate persistent mousse.

VINTAGE INFORMATION

Vintage: 2014
Grape varieties: Chardonnay, pinot noir, pinot meunier
Winemaker: David Cowderoy
Alcohol (ABV): 12%
Residual sugar: 4g/l
Closure: Diam cork
Soil Association Certified GB-ORG-05
Suitable for vegetarians and vegans

CONTACT

Kristin Syltevik
D +44 (0)1797 260 137
M +44 (0)7968 952 831
kristin@oxneyestate.com

