

ENGLISH PINOT NOIR ROSÉ 2016

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 one of the largest organic vineyards 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 2016 was a year of two halves for English vineyards, including Oxney. The spring and early summer had a lot of rain which led to reduced flowering. But once the summer got underway, through to a fabulous Indian summer, we had virtual draught conditions here at Oxney. The sun went on shining and while low yields we ended up with fantastic fruit, high sugars and ripeness plus the essential acid balance. The Pinot Noir (clones 375 and 292) used to make this still rosé was picked October 10th solely from rows 22-53 in the Thomson block.

VINIFICATION Picked by hand and transported to our winery next to the vineyard in small 10kg crates. The fruit was then gently destemmed and held on skins overnight for colour and flavour extraction. A gentle pressing cycle was used to separate the juice which was then fermented in temperature controlled stainless steel tanks which use our farm's biomass system. Part

of the blend went through malolactic fermentation to naturally soften the acidity and add texture on the palate. In keeping with our organic philosophy minimal fining products were used in the production of the rosé. The wine was bottled February 2017.

TASTING NOTES Good follow on to our award winning 2015 rosé. Pale, delicate copper pink showing a complex nose of fresh English summer fruits including strawberry, raspberry and cherry. The palate is dry, focused and complex with a creamy texture and clean, linear finish.



VINTAGE INFORMATION

Vintage: 2016
Grape varieties: Pinot Noir
Winemaker: Ben Smith
Alcohol (ABV): 11.5%
Residual sugar: 2.4g/l
Closure: Diam cork
Soil Association Certified GB-ORG-05
Suitable for vegetarians and vegans

CONTACT

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