

# OXNEY ORGANIC ESTATE

## CLASSIC 2015 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 grade II listed oast house and the winemaker is Ben Smith. 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 winemaking where each variety and clone is pressed and fermented separately, followed by careful blending decisions.

**VINEYARD** The first vines were planted in 2012. With more vines on order for planting in May 2018, Oxney will be the largest organic vineyard in the UK with a planted area of 13.5 hectares. 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.

**WINEMAKING** Picked by hand and transported to our winery next to the vineyard in small 12kg crates. The fruit used to make this wine is a blend of 51% pinot noir, 29% pinot meunier and 20% chardonnay, from our Dobson and Thomson blocks. Each parcel was whole

bunch pressed and fermented separately with all the wines also going through malolactic fermentation (MLF). To add further complexity, a component was fermented and aged in used French oak barrels. The base wine was bottled for secondary fermentation in February 2016 and riddling and disgorging started August 2017 after a minimum of 18 months on lees. It then spent three months on cork prior to release. With such a great vintage, the dosage added is minimal at 5g/l.

**TASTING NOTES** Light golden colour with a fine and delicate mousse. The nose is fresh, with subtle notes of warm honey, stone fruit and a lovely floral lift. On the palate there is lovely tension between creamy texture and vibrant acidity, all supported by a backbone of minerality with flavours of fresh bread and ripe orchard fruits. The finish is long, focused and precise.

## VINTAGE INFORMATION

Vintage: 2015  
Grape varieties: Chardonnay, pinot noir, pinot meunier  
Winemaker: Ben Smith  
Alcohol (ABV): 11.5%  
Residual sugar: 5.6g/l  
TA: 8.1g/l  
Closure: Diam cork

Soil Association Certified GB-ORG-05  
*Suitable for vegetarians and vegans*

## CONTACT

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