

OXNEY ORGANIC ESTATE

CLASSIC 2016 ENGLISH SPARKLING WINE

PRODUCER The vineyard at Oxney Organic Estate is located in the south east corner of East Sussex, in Beckley, six miles north of Rye. The area is becoming a new wine region with vineyards planted along the old Rother river delta. 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 converted grade II listed oast house.

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 the latest planting in May 2018, Oxney is the largest single estate organic vineyard in the UK with a planted area of just under 14 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 top soil is Tunbridge Wells Sand, a fine sand and silt loam, above clay. The vines are Pinot Noir, Pinot Meunier, Chardonnay and Seyval Blanc.

VINTAGE 2016 was our third grape harvest at the Oxney vineyard. With rain during flowering the bunches were smaller and yields were impacted. The summer started with more rain than we would have wanted through June and early July. However, in the middle of July the weather changed to dry and hot. The hot weather continued through a fabulous September.

WINEMAKING Picked by hand and transported to our winery next to the vineyard early to mid October 2016. The fruit used to make this wine is a blend of 45% Pinot Noir, 47% Pinot Meunier and 8% 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 2017 and riddling and disgorging started after 24 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 A slightly richer style of our Classic in 2016. Complex flavours of ripe orchard fruits, supported by toasty, biscuit development.

VINTAGE INFORMATION

Vintage: 2016
Grape varieties: Pinot Noir (45%), Pinot Meunier (47%), Chardonnay (8%)
Winemaker: Ben Smith
Alcohol (ABV): 12%
Dosage: 5g/l
pH: 3.17
TA: 7g/l
SO2: 71mg/l
Closure: Diam cork



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

CONTACT

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

