

OXNEY ORGANIC ESTATE

Chardonnay 2018 ENGLISH 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 are 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 2018 was a brilliant year for Oxney and the English wine scene overall. The spring was late and cold – the Beast from the East as the media in the UK called it. Then the spring sprung with a vengeance. The early summer was very dry (it didn't rain for three months) and very hot. Rain and colder weather hit us in August but the good weather bounced back and we started picking very early (for us) – late September. 2018 will be remembered as a year with amazing yields and quality.

WINEMAKING We had incredible Chardonnay in the Thomson block in 2018. So good the badger actually consumed two whole rows at the back! The fruit was picked by hand October 10th, whole bunch pressed and fermented on old oak. Half were fermented using wild yeasts. 100% malolactic fermentation. During fermentation the barrels were periodically stirred. Bottled un-fined and unfiltered.

TASTING NOTES

Lovely example of cool climate Chardonnay. The nose has complex aromas of stone fruits, hazelnut and toast. On the palate some richness comes through, with a creamy mouthfeel supported by a backbone of acidity and flavours of citrus zest, nuts and fresh oats.

VINTAGE INFORMATION

Vintage: 2018
Grape varieties: Chardonnay (100%)
Alcohol (ABV): 12.5%
RS: <1g/l
pH: 3.18
TA: 6.4 g/l
SO2: 81mg/l
Closure: Screw top



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

CONTACT

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