

OXNEY ORGANIC ESTATE

CLASSIC ROSÉ 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 100% Pinot Noir, from our Dobson block. The grapes were whole bunch pressed and fermented also going through malolactic fermentation (MLF). The base wine was bottled for secondary fermentation in February 2017 and riddling and disgorging started after 29 months on lees. It then spent three months on cork prior to release. With such a great vintage, the dosage added is minimal at 6g/l. This is a limited edition wine of 500 bottles and each label is handwritten and numbered.

TASTING NOTES Oxney Classic Rose 2016
100% Pinot Noir, 29 months on lees, Dosage 6 g/l

Pale copper-pink colour with a fine, persistent and delicate mousse. The nose is lifted, complex and showing some lovely autolytic development with savoury aromas of shortbread, fresh pastry and baked bread alongside crunchy red berry fruits and red apple skin, set against a backbone of salinity. The saline quality also comes through on the palate, with the 2016 showing a broad rich texture combined with tightly knit acidity. Flavours of wild strawberries, toast and hazelnut dominate a long, focused finish.

VINTAGE INFORMATION

Vintage: 2016
Grape varieties: Pinot Noir (100%)
Alcohol (ABV): 12%
Dosage: 6g/l
pH: 3.03
TA: 6.8g/l
SO2: 65mg/l
Closure: Diam cork



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

CONTACT

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