



Tasting Notes 2012 Blanc de Blancs



Vintage

A much more favourable season than 2011 though not without several interesting periods. Spring conditions were ideal for budburst and early season growth. With small bunches from the previous season's cool, wet summer and a moderate to cool spell during flowering we saw moderate to low yields with highly concentrated flavours. An average overall hang time but our longest ever veraison-harvest interval (70 days v 57 day average) resulting in intensified flavour and colour development. A record difference between harvest in the lower north and the higher south (31 days v 17 day average).

Vineyards :: Clones

Wallis (100%) :: P58 Chardonnay

Harvest date :: Yield

Hand picked 23 February 2012 :: 6.0 tonnes/ha (2.4 t/acre, ~36.0hl/ha)

Brix :: pH :: TA

17.7° (9.8° Baumé) :: 3.04 :: 12.9 g/l

Winemaking

The grapes were hand-harvested, and transferred directly to press, with the first 500 litres per tonne of fruit (cuvée) collected to be used exclusively for this wine. The juice was then stirred and sent directly to old French oak barriques where an indigenous yeast fermentation proceeded before the wines lees were stirred over the course of the winter period. The base wine was then assembled and tiraged to bottle in February 2013. After a period of 67 months on its yeast lees, the wine was riddled and disgorged before dosage and then bottled.

Winemakers

Richard McIntyre, Martin Spedding, Jeremy Magyar

Aging :: Oak

9 months :: old French oak barriques :: 67 months on lees in bottle

Malolactic

Partial (14%)

Residual sugar

Dosage 7g/l

Finished pH :: TA

2.83 :: 11.1 g/l

Alcohol

11.0% (6.5 standard drinks/750ml bottle)

Production

88 dozen :: disgorged August 2018 :: cork with muselet

Release date

September 2018

TASTING NOTES

Food :: Temperature

The perfect aperitif. Serve at 6–9°C.

Best drinking

2018-2028+

REVIEWS