

`1086` Prestige Cuvée 2009
West Sussex, Southern England, England



Grape Varieties **46% Chardonnay**
 43% Pinot Noir
 11% Meunier

Winemaker	Cherie Spriggs
Closure	Natural Cork
ABV	12%
Residual Sugar	9g/L
Acidity	7.4g/L
Wine pH	3.04
Bottle Sizes	75cl, 1.5lt
Notes	Vegetarian, Vegan

PRODUCER

For 30 years Nyetimber has had a single aim: to make the finest English sparkling wine, one to rival the very best in the world. A true pioneer, Nyetimber was the first producer of English sparkling wine to craft wines made exclusively from Pinot Noir, Meunier and Chardonnay. In 1988, Nyetimber planted its first vines and today, the House is regarded as one of England's finest wine producers. Owner and Chief Executive Eric Heerema and winemaker Cherie Spriggs are committed to producing wines of a Grande Marque standard. Each bottle of Nyetimber is crafted from one hundred percent estate-grown grapes.

VINEYARDS

For this first vintage of 1086, all the fruit was sourced from Nyetimber's own Sussex vineyards. It is a blend of the very finest parcels from across the county. The vines are single guyot pruned and grown on well-drained greensand soils, which give the wines a powerful fruit character.

VINTAGE

2009 was a textbook vintage for English sparkling wine, with the monthly mean temperatures corresponding precisely to the monthly averages of the last decade. As a result, flowering started around the middle of June under good conditions, with véraison taking place in the last week of August. August and September were particularly fine and the grapes were harvested in early October at optimum ripeness.

VINIFICATION

1086 is a blend of 46% Chardonnay, 43% Pinot Noir, and 11% Meunier. The hand-harvested grapes were gently pressed in shallow Coquard presses imported from Champagne before being vinified in 100% stainless steel tanks to highlight the pure fruit character. After the second fermentation in bottle, the wine spent six years on the lees before being disgorged in February 2016 and aged for a further two years.

TASTING NOTES

The 2009 has alluring aromas of honey, pastry, and roasted nuts, with impeccable balance. A shimmering core of acidity provides a long, pure finish with a mouth filling texture.