

Nyetimber,

`1086` Prestige Cuvée Rosé 2010

West Sussex, Southern England, England



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

Temperatures in the early part of the season were relatively low, but were unusually dry which protected the vines from disease. Flowering took place in late June, and a hot July produced a large, even crop. A cooler August with some rain slowed growth and enabled a gradual ripening process which has produced fine, delicate wines.

VINIFICATION

1086 Rosé is 75% Pinot Noir and 25% Chardonnay. The grapes were hand harvested and gently pressed in shallow Coquard presses imported from Champagne. The grapes were vinified in 100% stainless steel tanks to highlight the pure fruit character with the red wine element that imparts the delicate Rosé colour spending five to six months in old oak barrels. Following the secondary fermentation in bottle, the wine spent five years on lees and was disgorged in June 2016 before a further two years ageing.

TASTING NOTES

The 1086 Rose is characterised by its balance, acidity, length and texture. On the nose, aromas evoke floral, cassis and red berry fruits. The palate is silky and elegant with a precise, almost crystalline backbone of acidity complementing the strawberry and cranberry fruit, on a lingering finish.

Grape Varieties	75% Pinot Noir 25% Chardonnay
Winemaker	Cherie Spriggs
Closure	Natural Cork
ABV	12%
Residual Sugar	8g/L
Acidity	7.5g/L
Wine pH	3.14
Bottle Sizes	150cl
Notes	Vegetarian, Vegan