

Nyetimber,
Blanc de Blancs 2013
West Sussex, Southern England, England



Grape Varieties	100% Chardonnay
Winemaker	Cherie Spriggs
Closure	Natural Cork
ABV	12%
Residual Sugar	9.5g/L
Acidity	7.5g/L
Wine pH	3.14
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

Nyetimber uses only its own grapes from its own vineyards, each of which was deliberately selected to be south-facing with either sandy or chalk soils. All Nyetimber vineyards are located in the lee of the South Downs which affords them shelter from the coastal winds. Prior to harvest, the grapes are tasted to ensure the best flavour development before picking. Every single grape is picked by hand at the optimal time, a decision that is made on a parcel by parcel basis.

VINTAGE

2013 was a stunning vintage. Budburst was delayed by a cool spring, but frost damage was minimal. A warm, dry July ensured a strong fruit set and the summer sunshine allowed the growing cycle to catch up. A cooler temperate in September and October, with just enough rain, allowed the grapes to ripen slowly and evenly. Harvest began on the 8th October and continued for 12 days to ensure optimal maturity of each parcel. Picking was completed just one day before dramatic rainstorms hit at the end of the month.

VINIFICATION

A small portion of the Chardonnay for this wine was fermented and aged in new oak barrels. This wine spent more than five years ageing on lees in the cellars before ridding and disgorging.

TASTING NOTES

Lovely pale gold in colour with a fine bead - this Blanc de Blancs is the essence of pure Chardonnay. The aromas and flavours are in perfect harmony, beginning with a delicate floral and citrus entry followed by subtle vanilla and toast arriving at the end. A long and complex finish makes this a wine to be savoured.