

Stopham Estate,
Pinot Blanc 2019
West Sussex, Southern England, England



Grape Varieties	100% Pinot Blanc
Winemaker	Simon Woodhead
Closure	Stelvin Lux
ABV	11.5%
Residual Sugar	5g/L
Acidity	6.5g/L
Wine pH	3.32

PRODUCER

"Precision, Passion, Craft and Sustainability" is the apt motto of Simon Woodhead's, Stopham Estate. Having begun his career as an engineer, designing parts for Formula One racing cars, Simon discovered a passion for wine while living in Spain and in 2005 he enrolled at Plumpton College to study winemaking. In 2007 Simon planted six hectares of vines, predominantly Pinot Gris and Pinot Blanc, at Stopham Estate, near Pulborough West Sussex. The estate is known locally for its ancient buildings that were recorded in the Domesday Book, as well as the swans that swim the River Arun, the banks of which form the lower boundary to the vineyards. Their small winery is in a converted barn on the estate that Simon leases from the owners, the Barttelot family.

VINEYARDS

The six-hectare estate is situated in an area of outstanding natural beauty, in the South Downs National Park. The vines are planted on sandy, free-draining soils and south facing slopes, which maximise sun exposure and ripening. Simon practises sustainable farming, by employing careful soil management, encouraging natural biodiversity and integrated pest management. The flock of Stopham farm animals provides organic fertiliser to enrich the sandy soils.

VINTAGE

The 2019 vintage saw a good start to the growing season with a moderately warm spring, no major frost events but a little rain at flowering. The estate had plenty of sunshine in June and July with moderate temperatures. Rainfall prior to harvest at the end of September resulted in only 25% crop damage and fruit quality was excellent.

VINIFICATION

The grapes were pressed immediately on arrival at the winery, with no skin contact, to retain freshness. Fermentation lasted two months in stainless steel tanks and under strict temperature control. Malolactic fermentation was avoided, and the wine was kept on its fine lees until early summer to enhance the variety's crisp aromatics. The bottle is sealed with a Stelvin Luxe Plus closure to preserve the wine's purity of fruit.

TASTING NOTES

This Pinot Blanc is a delicate, pale lemon colour in the glass, with lifted aromas of primrose, grapefruit and pear. On the palate, honeydew melon and sweet fennel are tempered by zesty acidity and a subtle spiciness. Well-balanced, this wine has a juicy core which leads into a refreshing, fruit-driven finish.