

Nyetimber,

**‘1086` Prestige Cuvée Rosé 2016**  
**West Sussex, Southern England, England**



Grape Varieties	72% Pinot Noir 28% Chardonnay
Winemaker	<b>Cherie Spriggs</b>
Closure	<b>Natural Cork</b>
ABV	<b>12%</b>
Residual Sugar	<b>9g/L</b>
Acidity	<b>7.6g/L</b>
Wine pH	<b>3.1</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Vegetarian, Vegan</b>

## 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

1086 represents the pinnacle of Nyetimber winemaking, 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

The 2016 growing season commenced with budburst starting in mid-April. Late April brought a severe cold snap that inflicted considerable damage to emerging buds across the estate, consequently stunting vine development. Thankfully, the vines benefited from an extended period of warm summer weather, allowing the fruit to develop exceptional character and quality, though yields remained notably modest. The protracted growing season culminated in harvest commencing from 12th to 24th October, which is much later than is typical.

## VINIFICATION

The wine was crafted using the traditional method from entirely estate-grown fruit. Following primary fermentation, the wine underwent malolactic fermentation in stainless steel vessels before being transferred to oak for maturation over a period of six months. The wine then remained on its lees for more than 60 months, developing complexity and refinement through extended ageing before final preparation and release.

## TASTING NOTES

This wine presents a delicate salmon pink hue accompanied by an exceptionally fine mousse. The nose reveals aromas of wild strawberry and red apple, enhanced by intricate notes of cream and delicate florals. The palate displays a pure, crystalline core that beautifully frames the textured fresh red fruit character, while subtle brioche nuances add depth and complexity. Elegance, structure and harmony converge seamlessly, culminating in a long, luxurious finish.