

Sugrue South Downs, 'The Trouble with Dreams' Brut, East Sussex 2014



A pure and elegant multi-award winning sparkling wine, showing lemon and apple aromas, leading to a palate of delicate stone fruit and crisp acidity. Long, biscuity and absolutely delicious.

Awards

95 Pts, The Wine Gang , 2019
Gold, IWC, 2019

Producer Note

Sugrue South Downs is the personal project of celebrated English sparkling winemaker Dermot Sugrue. Sugrue has been the winemaker behind many of England's best sparkling wines over the last 10 years. Previously the winemaker at Nyetimber, he left in 2006 to establish the Wiston Estate Winery. The same year he also planted a one hectare vineyard in Storrington Priory which has been in full production since 2009, producing the highly acclaimed and multi award-winning sparkling wine 'The Trouble with Dreams'. In 2017, the truly exceptional 'The Trouble with Dreams 2013', took the top spot in the Independent English Wine Awards; in 2019 the current 2014 vintage was awarded Gold at IWC and more recently, Sugrue was given the highest rating of all English producers by Hugh Johnson in his Pocket Wine Book 2020.

Vineyard

A portion of the fruit for this vintage was sourced from the Storrington Priory Vineyard. The majority of grapes came from the exceptional Mount Harry Vineyard near Lewes, in East Sussex. Both of the vineyards are located in Sussex, sitting above the 50th parallel and are influenced by a cool coastal climate. The vineyards have east and south-easterly aspects respectively, encouraging the maximum exposure to the sun, assisting ripening in this capricious climate. The soils are dominated by South Downs chalk which provides superior drainage for the vines, as well as imparting great elegance and finesse to the wines.

Winemaking

A blend of 60% Chardonnay and 40% Pinot Noir. The grapes were harvested at optimal ripeness and pressed in a traditional Coquard basket press. 50% of the juice was fermented in a combination of old oak barriques and 500 litre puncheons, while the remaining 50% was fermented in stainless steel tanks, where malolactic fermentation was encouraged, softening the resulting wine. This sparkling wine was made using the traditional method, with the secondary fermentation taking place in the bottle. The dosage was six grams per litre.

Tasting Note

A classic blend of barrel-fermented Chardonnay and Pinot Noir boasting great purity and elegance, with lemon and apple aromas leading to a palate of delicate stone fruit and refreshingly crisp acidity. This is long, complex and absolutely delicious.

Grape

Chardonnay 60%, Pinot Noir 40%



Winemaker:	Dermot Sugrue
Region:	Sussex
Sub region:	Sussex
Country:	Great Britain
Alcohol:	12%
Dry/Sweet value:	1 (1 is dry, 7 is very sweet)
Residual Sugar:	6
Contains Sulphites:	Yes
Vegetarian/Vegan:	Yes/Yes
Milk/Eggs:	No/No
Organic/Biodynamic	No/No
Product Code:	6394214A
Case unit of measure:	6X75CL
Formats Available:	75cl
Closure:	Mushroom Cork