

## Wiston Estate, Goring Rosé 'Family Release', Sussex NV



A supremely elegant rosé, creamy with fragrant notes of summer berries and a vibrant, refreshing finish.

### Producer Note

Dermot Sugrue is not exactly a new name in the English wine industry but he is certainly a winemaker at the top of his game. Born in Ireland in 1974, he studied Viticulture and Oenology at Plumpton Agricultural College before completing two seasons working at Château l'Eglise-Clinet and Château Leoville-Barton. In 2003, he joined Nyetimber and was appointed winemaker in 2004. From Nyetimber he moved to the beautiful, family-run Wiston Estate in 2006, nestled in the heart of England's rolling South Downs in West Sussex, to work with the Goring Family who has owned the estate since 1743. The Goring Brut, Rosé and Blanc de Blancs are made exclusively for us by Dermot Sugrue and take their name from the Goring family.

### Vineyard

The fruit comes from the Wiston Estate Vineyard and Storrington Priory Vineyard, which are situated on the South Downs in West Sussex. Situated above the 50th parallel, they are influenced by a cool, coastal climate. The cool winters, moderate rainfall and temperate summers, combined with cooling sea breezes; allow the grapes to ripen slowly while retaining natural acidity and freshness. The soils are dominated by South Downs chalk, which provide excellent drainage for the vines, as well as imparting great elegance and finesse to the wines. The vines are planted at a density of 4,000 vines per hectare and are trained according to the Vertical Shoot Positioning (VSP) method, with Guyot pruning. The vines are tended by hand, with careful canopy management ensuring maximum sunlight exposure in this capricious climate. The Wiston Estate Vineyard believes in sustainable viticulture in order to optimise health and balance in the vineyard. The harvest takes place manually.

### Winemaking

The grape varieties were pressed separately in whole bunches using a traditional, gentle Coquard basket press – as used in the Champagne region and unique to the UK - to preserve the delicate fruit flavours and aromas. The Pinot Noir component (the red wine which was added at dosage) was crushed and destemmed, and after a brief cold soak underwent a quick fermentation on its skins to avoid tannins, but achieve good colour and fruit intensity. The pressed juice was fermented in stainless steel tanks. Each component went through malolactic conversion and the young wine rested on its lees for nine months, which imparted complexity and structure. After blending, cold stabilisation and bottling, the wine underwent a slow secondary fermentation in bottle. It was kept sur latte, on its side under crown cap at cool temperatures of 9 to 11°C for four and a half years, where it developed complex flavours and textural finesse through the process of autolysis. To complete the natural poise and balance a dosage of 10 grams per litre completed the wine.

### Tasting Note

Fragrant notes of rhubarb, raspberry, strawberry, redcurrant, wild roses and lemon zest are underpinned by delicate hints of crushed oyster shell. A supremely elegant rosé with a core of tangy acidity and a wonderfully vibrant finish.

### Grape

Pinot Noir 40%, Chardonnay 30%, Pinot Meunier 30%

### Awards

94Pts, Decanter Mag, 2015  
Top 100, Wine Merchant, 2015  
94 Pts, The Wine Gang, 2019  
Gold, SWA, 2019



Winemaker:	Dermot Sugrue
Region:	Sussex
Sub region:	West Sussex
Country:	Great Britain
Alcohol:	12%
Dry/Sweet value:	1 (1 is dry, 7 is very sweet)
Residual Sugar:	10
Contains Sulphites:	Yes
Vegetarian/Vegan:	Yes/Yes
Milk/Eggs:	No/No
Organic/Biodynamic:	No/No
Product Code:	63946NVA
Case unit of measure:	6X75CL
Formats Available:	75cl
Closure:	Mushroom Cork

