



FURLEIGH ESTATE

DORSET ENGLAND



Furleigh Estate Classic Cuvée English Brut 2014

English sparkling | bottle fermented | champagne varieties

“Classic Cuvée is our signature, vintage, sparkling wine. A taste of the sunny, West Dorset countryside, not far from the Jurassic Coast. Made from our own grapes, at our own winery, near Bridport. We believe it requires long, patient cellaring to create an elegant, fine mousse, smooth texture and rich flavours. Made from Champagne grapes, but definitely from Dorset!”

Rebecca Hansford & Ian Edwards (winemaker)

English Quality Sparkling Wine (PDO)

Salway Ash, Bridport, Dorset, SW England, UK

(Protected Designated Origin) sparkling wine produced by the traditional, bottle fermented method, only from English grapes

40% Chardonnay / 30% Pinot Noir / 30% Pinot Meunier + 10% reserve wine

Ageing: 3 years minimum before release, including at least 24 months on lees

Bottled: 16 & 17 June 2015

Production: 20,000 bottles

Closure: double disk natural cork - Amorin

Suitability: vegetarian & vegan friendly

Serving temp: 8°C **Ideal drinking:** within 2 years

Technical Analysis: 12% alcohol, 8g/l dosage, 9g/l (TA) acidity, 3.1 pH, 100% malolactic conversion

elegance | citrus & floral notes | terroir

A classic dry sparkling wine with a refined elegance. The colour is pale lemon straw with a steady stream of minute bubbles. It has appealing floral aromas of apple blossom interlaced with ripe melon and Constance pear plus a delicate thread of minerality. On the palate the fine mousse marries citrus flavours of grapefruit and Sicilian lemon with a crystalline structure and zesty acidity. The autolytic character is subtle. It has excellent poise and a persistent finish.

Richard Hemming MW – jancisrobinson.com April 2018 - 17 points

Creamy and textural with lovely salty bread character and fresh lemon fruit on the palate. Savoury and appetising yet with enough dosage to give weight and balance to the structure.

Jane MacQuitty - The Times July 2018

A delicious, richly fruited, black grape dominated bubbly, with a dollop of chardonnay.

lisa@furleighestate.co.uk www.furleighestate.co.uk tel: 01308 488991



@furleighwine



@furleigh.estate



@furleighestate



FURLEIGH ESTATE

DORSET ENGLAND

Furleigh Estate

is family owned and run and we work hard on every aspect, with the help of our small team, to achieve our carefully managed, annual production of top quality, premium sparkling and still wines. Everything we produce is from our own vineyards and made in our own, purpose-built winery. We hope the wines we create are an expression of their careful, patient handling and our Thorncombe Sands terroir, encapsulating the beautiful, sunny, West Dorset countryside, just 5 miles from The Jurassic Coast, World Heritage Site.

Location & Vineyards: Salway Ash, Bridport, Dorset, SW England

total 16 ha - 8ha at Furleigh, around the winery and 8ha Hingsden Lane – 1 mile away

Vines: planted 2005 & 2006 – average 12 years old

Soils: Thorncombe Sand – green sand, sedimentary sandstone, dating from the Early Jurassic Period, giving free draining, sandy, loamy soils.

Climate: Climate mild, early spring, late autumn, long, sunny growing season, suited to slow ripening, low, lying sites protected from any rare, severe frosts.

Weather conditions in 2014: Early bud burst and the perfect flowering conditions were followed by rain in August and then a glorious Indian summer, which all combined to produce that rare occurrence in English vine growing, of high yield and high quality in the same season.

Cultivation: VSP (vertical shoot position) trellising to help protect against wildlife and give easier access to the vines. Full natural ground cover to prevent soil erosion. Tunnel sprayer for careful, regular protection against downy mildew. Winter pruning for bud restriction, leaf plucking after flowering.

Yields: average 4 tonnes c. 22hl/ha (vintage variation)

Harvesting: by hand in October - 20kg crates

Winemaking & Cellar Management

Furleigh have their own purpose-built winery and temperature-controlled bottle store. Ian defines his winemaking as “a light-handed approach”, both in the vineyard and in the winery, supported with “the right, high-tech equipment”. His ethos revolves around the careful handling of the grapes at every stage, particularly using effective temperature control, to avoid inclusion of any bitter components and to manage the inherent, naturally high acidity. The aim is to minimise intervention to keep the natural balance of the wine, to encourage development of finesse in the mousse and maintain expression of terroir.

Pre-fermentation: Willmes pneumatic (balloon) press, inverted, prior to pressing to allow an initial run-off of any debris or oxidised elements.

1st pressing only the “cuvée” is used for the sparkling wines via slow, gentle, whole bunch pressing to extract the middle berry juice, then **cold settling** for 48 hours 11°deg, rack off clean juice.

Fermentation: using cultured yeasts, all in stainless steel, followed by addition of malolactic culture and temperature-controlled warming, up to 3 months to ensure full malolactic conversion.

lisa@furleighestate.co.uk www.furleighestate.co.uk tel: 01308 488991



@furleighwine



@furleigh.estate



@furleighestate



FURLEIGH ESTATE

D O R S E T E N G L A N D

Pre-bottling: 6 months on average, in tank on lees, followed by **cold stabilisation** to precipitate tartrate crystals and **filtration** using Kieselgur, which also removes fatty acids, creating a smoother texture in the wine.

Tirage: the wines are tasted and then blended before adding the **liqueur de tirage** [*yeast and sugar*] to start their **2nd fermentation** in bottle. A small proportion of wine in tank is kept back as reserves.

Maturation: 24 months (minimum) cellaring, **on lees**, in bottle for **autolysis** [*yeast cells, break-down and contribute their tertiary flavours to the wine*]

Remuage: using Giropallets over 1 week [*slow mechanical, gradual rotation and inversion of bottles to upright "sur pointe" to ensure all the lees are in the neck*] before **disgorgement** [*bottle neck is frozen to extract frozen plug containing lees*]. The wine is then topped up with the **Dosage:** [*blend of wine and sugar*] a careful evaluation is required for each vintage to achieve the correct dosage, with a further 4 to 6 months in bottle before **release** for sale.

We have a detailed Producer Profile available to trade customers. To request a copy, further information or to request images, please contact lisa@furleighestate.co.uk

lisa@furleighestate.co.uk www.furleighestate.co.uk tel: 01308 488991



[@furleighwine](https://twitter.com/furleighwine)



[@furleigh.estate](https://www.instagram.com/furleigh.estate)



[@furleighestate](https://www.facebook.com/furleighestate)