

Furleigh Estate 'From the Oenothèque' English Brut 2009



english sparkling | bottle fermented | limited release

"From the Oenothèque 2009 is a special edition of our new top cuvée, released in celebration of our first ever harvest. We held back a few precious bottles, to allow them much longer ageing on their lees and then gave an extended cellaring, quietly maturing in our oenothèque (wine cellar). We are delighted with result, after a very long wait. It celebrates the real, ageing potential for top quality English sparkling."

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

Ageing: 5 years 10 months on lees, 24 months in bottle

Bottled: June 2010

Production: 500 bottles - limited release

Closure: double disk natural cork - Amorin

Suitability: vegetarian & vegan friendly

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

Technical Analysis: 12 % alcohol 1 g/l dosage g/l 8 g/l acidity
100% malolactic conversion

opulent | acacia & almond blossom | creamy mousse

A wonderfully opulent sparkling wine showing great complexity and elegance. It has a glamorous medium straw-gold hue with delicate streams of tiny bubbles. Enticing scents of acacia and almond blossom mingle with hints of summer hay alongside baked apple strudel and stollen with marzipan. On the palate a seamless integration of bubbles creates a delightful creamy mousse with delicious flavours of stewed medlar and quince plus subtle hints of grapefruit and candied peel enveloped by warm notes of honey and beeswax. The palate is intricately woven with a complex nutty character of grilled hazelnut, sweet almond, nougat and praline plus flavours of buttered brioche and toasted tea-cakes, whilst being perfectly balanced with an exceptional long finish. This is quintessential English sparkling wine at its best - the epitome of poise and elegance.

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.

Harvest 2009: The perfect season! A warm spring brought an early bud burst and an exceptionally mild, early summer, meant flowering conditions produced good fruit set. The large crop benefited from some rain in August to swell the berries. These berries then basked in glorious autumn sun to ripen well and so produce trophy winning wines.

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 mousses 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.

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: 70 months cellaring, **on lees**, in bottle for **autolysis** [yeast cells, break-down and contribute their tertiary flavours to the wine] **Remuage:** using Giro pallets 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. This wine was then kept back for a further 24 months cellaring in bottle, before **release** for sale at Christmas 2019.



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

