

Furleigh Estate 'From the Oenothèque' English Brut 2010



english sparkling | bottle fermented | limited release

"From the Oenothèque 2010 is our new top cuvée. In selected vintages, we hold back a small quantity, to allow the wine a much longer ageing on their lees and an extended cellaring in bottle. All in all, an impressive nearly 8 years, quietly maturing in our oenothèque (wine cellar). We are pretty pleased with the result, which shows off 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

60% Chardonnay / 35% Pinot Noir / 5% Pinot Meunier

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

Bottled: June 2015

Production: 1500 bottles - limited release

Closure: double disk natural cork - Amarin

Suitability: vegetarian & vegan friendly

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

Technical Analysis: 12 % alcohol 11.6 g/l residual sugar 6.7 g/l (TA) acidity 3.44 pH , 100% malolactic conversion

creamy mousse | butterscotch & nougats notes | long finish

An elegant sparkling wine with exceptional balance and poise. It has an attractive pale golden hue with a continuous stream of very fine, minute bubbles. Alluring floral aromas of hawthorne and almond blossom mingle with butterscotch and nougat, alongside sweet apple tarte tatin, panettone and a hint of marzipan. Flavours of preserved lemons, yellow peach and nectarine with medlar and russet apple marry toasted brioche and notes of hazelnut on the palate. The mousse has a wonderfully soft, creamy texture with beautifully balanced acidity and seamless integration of autolytic character plus a touch of saline minerality on the extremely long finish. This delightful sparkling wine shows abundant elegance and finesse.

Jancis Robinson MW – jancisrobinson.com 17 pts (June 2019) drink 2018 - 2023

Five 'long' years on lees and then two years in the bottle. Clean and pungent on the nose. Neat and well balanced with absolutely no excess of acidity. Creamy with a very fine bead. Lively, punchy aperitif-style fizz that would compare well with many a Blanc de Blancs Champagne. Good lingering finish.

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 2010: A warm spring and early summer in 2010 got the vines off to a good start. The conditions during fruit-set at the end of June were good which meant the potential crop was large. Late July and August were not as favourable with rain and cooler temperatures. Some warmer weather came just in time in September to ripen the heavy crop just sufficiently. High acidity in the wine produced from this season means 2010 wines will age beautifully given time.

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.

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 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. This wine was then kept back for a further 24 months cellaring in bottle, before **release** for sale in 2019.