

Furleigh Estate Prestige Cuvée English Extra Brut 2014



selected grapes | limited release | long lees ageing

“This Prestige Cuvée is a very special, limited release from one of the best vintages in the last decade. We knew the year had great potential as the fruit came into the winery, so we took the very best grapes, from our very best plots and made a very special wine. We have given it time on lees to mature to perfection. A low dosage keeps our characteristic English crisp fruitiness.

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: 5 years minimum before release, including at least 48 months on lees

Bottled: 16 & 17 June 2015

Production: 5,000 bottles

Closure: double disk natural cork - Amarin

Suitability: vegetarian & vegan friendly

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

Technical Analysis: 12% alcohol 3g/l dosage 8g/l (TA) acidity 3.1 pH
100% malolactic conversion

elegance | floral & nutty notes | ageing potential

A delightfully elegant dry English sparkling wine with good potential for ageing. It has a pale golden straw colour with lots of minute bubbles. Delicate floral aromas of hawthorne and acacia blossom mingle with nutty notes of crushed hazelnuts and blanched almonds. There are also wonderful aromas of freshly baked brioche and Italian pandoro on the nose alongside melon and ripe pear. It has delicious ripe orchard and stone fruit on the palate with aromatic coxes apple, white peach, yellow nectarine and greengage, plus a touch of zesty grapefruit, waxed lemon and Cape gooseberry. Additional subtle nutty flavours blend with a hint of oat-biscuit on the palate. It is dry with a nice creamy mousse and slightly saline structure underpinned by a lovely acid balance giving freshness and great length which is ideal for ageing, so it has plenty of life ahead of it.

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 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.

Grape selection: Grapes were taken from the best plots which in 2014 were those surrounding the winery at Furleigh.

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: 48 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

