

# Roebuck Estates, Classic Cuvée, Sussex, England, 2016



## Producer Profile

Roebuck Estates adopt a single-minded approach, using only the finest quality estate-grown grapes, from exceptional vineyard sites to create award-winning wines from classic Champagne varieties.

Located close to the historic market town of Petworth in West Sussex, Roebuck Estates was established in 2013 by two Brits, Mike Smith and John Ball, whose love of wine, long-standing friendship, and belief in the potential of the English wine industry sparked several years spent searching for the perfect vineyard plots.

## Viticulture

Grapes sourced from a variety of premium Sussex vineyard sites comprising of chalk, clay and sandy soils. Perfectly ripe bunches were carefully handpicked into small buckets and then gently transferred into picking crates before being transported to the winery.

## Winemaking

Upon arrival at the winery, the fruit was whole-bunch pressed and fermented in a mixture of stainless steel and Burgundian oak barrels. Approximately 10% of the juice went through malolactic fermentation. Following a secondary fermentation in bottle, the wine was aged on its lees for a minimum of 36 months.

## Tasting Note

A rich, yet refined English sparkling wine with opulence, texture and finesse. Attractive pale lemon in colour. Delightful notes of citrus fruit and baked apples are layered with a biscuity richness and delicious hint of hazelnut leading to a long, beautifully balanced finish.

## Food Matching

Oysters, mussels, scallops in lemon butter.

## Awards

### Decanter 92 Points

Sourced from the estate's Roebuck and Roman Villa vineyards near Petworth, the 2016 vintage saw a long Indian summer, which is evident on the nose - orange blossom, creamy lemon, bruised apple and a hint of candied cherry. The base wine went through partial fermentation in Burgundian oak before 36 months of ageing on lees, giving it a bready and spiced palate. Bright lemon curd acidity leads the way; brioche, white pepper, red apple peel and grapefruit zest, with umami notes on the clean finish. 92 Points, SW, October 2022.

### Jancis Robinson 17 Points

Made from a 'carefully curated blend of' 50% Chardonnay, 37% Pinot Noir and 13% Pinot Meunier. Estate-grown from vineyards near Petworth in Sussex planted in 2006 and 2007. A small proportion was partially fermented in Burgundian oak barrels. The wine spent a minimum of 48 months ageing in bottle on the lees, followed by a further six months on cork. Golden straw. Really quite a lot of pleasing evolution on the nose. Masses of acidity on the palate (as there always is in the first English wine tasted). Hint of oak influence (a little grip on the inside of the cheeks) and increasing mellowness on the palate as it sits in the glass. Good-

## Technical Details

### Varieties:

Chardonnay 50%  
Pinot Noir 37%  
Pinot Meunier 13%

ABV: 12%

Closure: Technical cork

Colour: White

Style: Other sparkling wine

Case Size: 6 x 75cl

## Oak Ageing

Time: 3 to 4 Months

Type: Old Burgundy 225l barrels

% wine oaked: 10

% new oak: None

quality mousse. But a bone-dry finish so not exactly a flattering wine. Hints of Bollinger? 17 Points, JR, October 2022.