

Product code: 2173

Oxney Organic Estate, Classic, Sussex, England, 2016



Producer Profile

Viticulture

The organic system at Oxney - under vine tillage for weed control and a natural approach to disease control - produces healthy, balanced and natural fruit. This approach is replicated in the winery where the organic low intervention regime is focused around small batch winemaking where each variety and clone is pressed and fermented separately, followed by careful blending decisions.

Winemaking

This approach is replicated in the winery where the organic low intervention regime is focused around small batch winemaking where each variety and clone is pressed and fermented separately, followed by careful blending decisions. To add further complexity, part of the wine is fermented and aged in used French oak barrels. The base wine was bottled for secondary fermentation and riddling and disgorging started 6 months later after a minimum of 18 months on lees. It then spent three months on cork prior to release. The dosage added is minimal at around 5g/l.

Tasting Note

A slightly richer style for this vintage of the Classic in 2016. Complex flavours of ripe orchard fruits, supported by toasty, biscuit development.

Food Matching

A super wine for fish courses.

Technical Details

Varieties:

Pinot Meunier 47%

Pinot Noir 45%

Chardonnay 8%

ABV: 12%

Closure: Technical cork

Colour: White

Style: Other sparkling wine

Case Size: 6 x 75cl

Oak Aging

No oak aging