



# HAMBLEDON PREMIÈRE CUVÉE NV

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*English Quality Sparkling Wine*

**Our Hambledon Première Cuvée NV is produced exclusively from our own estate on the South East facing chalk slopes of Windmill Down, in the historic village of Hambledon. It is an assemblage from the 2011 harvest blended with reserve wines from 2010.**

## Tasting Notes

Nose rich and warm exuding Seville orange and brioche aromas, with hints of dried flowers and toasted hazelnuts. The palate is explosive, with mouthwatering acidity and dried apricot and citrus. The mouthfeel is a silky soft foam of tingling sparks. The finish shows undertones of vanilla and salted caramel, ending again with that fresh, vivid, orangey tang. Very dry, long and immensely complex.

## Assemblage

Varieties: 58% Chardonnay – 24% Pinot Noir – 18 % Pinot Meunier  
Blend: 85% Wines from 2011 harvest - 15% tank aged reserve wines from 2010.

## 2011 Harvest

A very dry and warm September and October led to perfect maturity of the grapes, rarely seen before in England. The harvest took place over three days – 2<sup>nd</sup>, 8<sup>th</sup> and 14<sup>th</sup> October. The grapes were pre-selected and handpicked from our own private estate. A second selection then took place in the winery prior to pressing to ensure only the most mature grapes went into the fermentation vats to maximise the concentration of the juice. The resulting base wines were complex, yet fresh with a beautifully balanced structure.

## Vinification

A careful tasting and a low yield extraction were conducted during the pressing: we sacrificed volume in order to get the most out of our grapes.  
A slow-temperature controlled fermentation took place in stainless steel tanks at about 20°C, followed by a malolactic fermentation to soften the minerality. Finally we left the wines resting for six months before blending them with our special 2010 reserve wine before bottling. A small percentage (2-3%) of the wines were fermented in specially selected French oak barrels to add complexity and structure.

## Ageing

Bottling: July 2012  
Ageing on lees: 37 months then carefully riddled by hand  
Disgorging: August 2015      Dosage: 8 g/l  
Ageing on cork prior release: 5 months  
Winemaker's advice: Ready to drink now but can be aged further in the cellar for up to 4 months to increase complexity (providing optimum storage conditions).

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VINEYARD