



1086

NYETIMBER

VINTAGE INFORMATION

2009 vintage conditions: the monthly mean temperatures correspond precisely to the monthly averages of the last decade. As a result, the vines progressed as expected. Flowering started around the middle of June under good conditions, véraison during the last week of August, and harvest early in October. Thanks to the fine weather in August and September, the status of the grapes was good, which enabled us to pick them at their optimum ripeness.

TASTING NOTES

1086 wines are characterised by their balance; acidity, length and texture are all beautifully judged and combine seamlessly upon the palate. The 2009 has alluring aromas including notes of honey, pastry and roasted nuts. A shimmering core of acidity carries the wine to a pure and long finish. The wine wraps wonderfully around the palate in a slow reveal, and gains in intrigue as it sits in the glass.

TECHNICAL INFORMATION

VINTAGE:	2009
GRAPE VARIETIES:	46% Chardonnay 43% Pinot Noir 11% Pinot Meunier
REGION:	West Sussex
WINEMAKER:	Cherie Spriggs
ALCOHOL (ABV):	12.0%
ACIDITY:	7.4 g/l
RESIDUAL SUGAR:	9 g/l
WINE PH:	3.04





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