



1086

NYETIMBER

VINTAGE INFORMATION

2010 vintage conditions: temperatures in the early part of the growing season were slightly lower than average, but that coincided with much drier weather as well. Flowering proceeded in excellent conditions in late June and early July with hot and dry weather producing a large, even crop. Despite some cool and wet periods in August, the advancement gained in the early part of the season enabled a slow, gradual ripening and produced fine, delicate flavours in the berries.

TASTING NOTES

1086 wines are characterised by their balance; acidity, length and texture are all beautifully judged and combine seamlessly upon the palate. The 2010 Rose is silky and elegant with a pure crystalline backbone, evoking floral, cassis and red fruit aromas. Wonderful progression, with great tension between fruit and structure and a persistent finish.

TECHNICAL INFORMATION

| | |
|------------------|----------------------------------|
| VINTAGE: | 2010 |
| GRAPE VARIETIES: | 75% Pinot Noir 25% Chardonnay |
| REGION: | West Sussex |
| WINEMAKER: | Cherie Spriggs |
| ALCOHOL (ABV): | 12.0% |
| ACIDITY: | 7.5 g/l |
| RESIDUAL SUGAR: | 8 g/l |
| WINE PH: | 3.14 |





1 0 8 6

NYETIMBER