



FURLEIGH ESTATE

DORSET ENGLAND

Furleigh Estate White Pinot Noir 2018

rare | champagne-inspired | candied orange peel



“We discovered white pinot noir while visiting the Champagne region. Rarely available we were blown away by its sophisticated blend of aromas and flavours, including candied orange peel. We just had to try it at Furleigh and we are so pleased we did.”

Rebecca Hansford & Ian Edwards (winemaker)

English Wine (PDO)

Salway Ash, Bridport, Dorset, SW England, UK

(Protected Designated Origin) wine produced only from grapes grown in England

100% Pinot Noir

Closure: screwcap - Sparflex

Suitability: vegetarian & vegan friendly

Serving temp: 8°C **Ideal drinking:** within 2 years

Technical Analysis: 12% alcohol 8.2g/l residual sugar 7.7g/l (TA) acidity 3.44 pH 100% malolactic conversion

aromatic | clementine | rarity & versatility

An unusual dry white wine with an air of sophistication. Star-bright with partridge eye reflections and copper flashes. Highly aromatic with notes of clementine, tangerine and blood orange combined with orchard fruits of red apples and ripe quince. The palate is distinctly fruity with delicate stone fruits including greengage, mirabelle and quetsch plums, as well as white and red currants. Bursting with flavour, it combines rarity with food friendly versatility.

Furleigh Estate

is family owned and run and we work hard on every aspect, with the help of our small team, to achieve our carefully managed, annual production of top quality, premium sparkling and still wines. Everything we produce is from our own vineyards and made in our own, purpose-built winery. We hope the wines we create are an expression of their careful, patient handling and our Thorncombe Sands terroir, encapsulating the beautiful, sunny, West Dorset countryside, just 5 miles from The Jurassic Coast, World Heritage Site.

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D O R S E T E N G L A N D

Location & Vineyards: Salway Ash, Bridport, Dorset, SW England

total 16 ha - 8ha at Furleigh, around the winery and 8ha off Hingsden Lane – 1 mile away

Vines: planted 2005 & 2006

Soils: Thorncombe Sand – green sand, sedimentary sandstone, dating from the Early Jurassic Period, giving free draining, sandy, loamy soils.

Climate: Climate mild, early spring, late autumn, long, sunny growing season, suited to slow ripening, low, lying sites protected from any rare, severe frosts.

Weather conditions in 2018: The year started with wet conditions and the ‘beast from the east’ bringing snow and frosty conditions. Fortunately the vines were still in their dormant stage at this time so not affected by the cold weather. There then followed a warm spring and then unprecedented prolonged heat during the summer. Flowering conditions at the end of June were perfect meaning the potential crop was large. Warm ripening conditions continued into September leading to a huge harvest of perfectly ripe fruit. A ‘Once-in-a-Lifetime’ vintage indeed.

Cultivation: VSP (vertical shoot position) trellising to help protect against wildlife and give easier access to the vines. Full natural ground cover to prevent soil erosion. Tunnel sprayer for careful, regular protection against downy mildew. Winter pruning for bud restriction, leaf plucking after flowering.

Yields: average 4 tonnes c. 22hl/ha (vintage variation)

Harvesting: by hand in October - 20kg crates

Winemaking & Cellar Management

Furleigh have their own purpose-built winery and temperature-controlled bottle store. Ian defines his winemaking as “a light-handed approach”, both in the vineyard and in the winery, supported with “the right, high-tech equipment”. His ethos revolves around the careful handling of the grapes at every stage, particularly using effective temperature control, to avoid inclusion of any bitter components and to manage the inherent, naturally high acidity of English fruit. The aim is to minimise intervention to keep the natural balance of the wine, encourage development of flavour and maintain expression of terroir.

Pre-fermentation: Willmes pneumatic (balloon) press, inverted, prior to pressing to allow an initial run-off of any debris or oxidised elements.

Pressing only the “thaille” is used for the still wines via extended, gentle, whole bunch pressing to extract the flavourful juice just under the skin, then **cold settling** for 48 hours 11°deg, rack off clean juice.

Fermentation: Temperature-controlled fermentation (max 11°deg) using cultured yeasts, all in stainless steel tanks, followed by addition of malolactic culture and temperature-controlled warming, up to 3 months to ensure full malolactic conversion..

Pre-bottling: 6 months on average, in tank on lees, followed by **cold stabilisation** to precipitate tartrate crystals and **filtration** using Kieselgur, which also removes fatty acids, creating a smoother texture in the wine.



We have a detailed Producer Profile available to trade customers. To request a copy, further information or to request images, please contact lisa@furleighestate.co.uk

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