



# Oriana 2019

## WEYBORNE ESTATE

A unique location at the highest point of the South Downs National Park in West Sussex. The vineyard at Weyborne Estate affords breathtaking views of a quintessentially English landscape.

A single estate of 25 acres dedicated to adopting environment-friendly, sustainable, vineyard management.

## VINEYARD

A terroir of mixed clay, greensand and chalk – provides a unique environment for the growing of grapes.

With an altitude of 190m above sea level we have a micro-climate that offers our south facing slopes frost protection, natural drainage and early ripeness.

## WINEMAKING AND BLENDING

**OXIDATIVE STYLE:** fermented in an open tank for the first part with 3% in barrel. Then full malolactic fermentation.

### A BLEND OF:

60% Chardonnay  
30% Pinot Noir  
10% Meunier

**ALCOHOL BY VOLUME:** 12%

## MATURATION

Bottled in July 2020 and disgorged, with 2g per litre, in June 2023

## 2019 HARVEST

In general the vines were brought on early by a warm February and March – making a lot of England susceptible to frost attack. At Weyborne, our altitude protected the vines from the worst. Despite the summer being scorchingly hot, the growth was now on time, rather than early. So a very promising looking vintage by early September – but then came a deluge of rain during the harvest – causing a some of English vineyards to become a mud bath. Whilst this swelled yields – the wet slowed down sugar accumulation. At Weyborne we hand picked our best grapes to come away with a good vintage.

## TASTING NOTE

### NOSE:

First come the hazelnuts with a little brioche – followed by orange and peachiness. Then summer fruits including apricots. Secondly the Meunier shines through giving appley texture.

### PALATE:

More delicate on the attack with citrus and a floral feel – combined with minerality. In the middle a touch of bakery reminiscent of hot croissants, smooth and round with toastiness.

### FINISH:

Lemony and well balanced into long and lingering.

## FOOD PAIRING

A fine sparkling wine that can be paired with all fresh seafood, poultry – as well as creamy pasta dishes. With dessert, enjoy with pastries such as almond tart, apple strudel or a variety of cheeses.