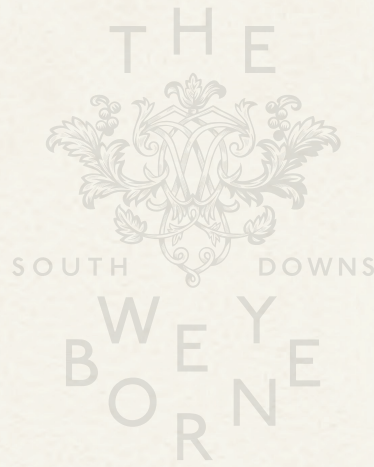




Oriana

VINTAGE 2022

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:

46% Chardonnay
53% Pinot Noir
1% Meunier

ALCOHOL BY VOLUME: 12%

MATURATION

Bottled in July 2023 and disgorged with 4g dosage in April 2025

HARVEST

2022 was a spectacular year marked by the hottest and driest summer in recent history. This led to high quality, clean fruit with exceptional flavour and high yields. Conditions were perfect for the growing of Pinot Noir and Chardonnay – our noble grape varieties.

TASTING NOTE

APPEARANCE: Rich lemon yellow in colour with an abundant mousse that settles down to a fine stream of tiny bubbles.

NOSE: Intense aromas where honey, cream and fresh-baked bread combine with floral notes, stone fruit and white pear in a lovely fusion of savouriness and richness.

PALATE: Rich and textured, creamy and lush, with super-fresh acidity, Oriana 2022 explodes on the palate with notes of sourdough bread, toasted nuts, honeysuckle, white peach, red cherry, and green apple. Serious breadth and weight are underpinned by precise acidity; a fine, mineral texture evocative of the chalky soils of the South Downs; and a phenomenally long, evolving finish, which concludes dry and refreshing.

FOOD PAIRING

As always, The Weyborne's wines are intrinsically linked to gastronomy, given their generous style. We recommend an elegant pairing of seared scallops with cauliflower purée, roast guinea fowl with lemon and herbs, or wild mushroom risotto.