



WEYBORNE
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FAMILY RESERVE BRUT 2018

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 over 100m 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 first part with 3% in barrel. Then full malolactic fermentation.

A blend of:

- 61% Chardonnay
- 34% Pinot Noir
- 5% Meunier

Alcohol by Volume 12%

Maturation

Bottled in early summer 2019 and disgorged (at 0g) in June 2021. Four years of maturation total.

2018 Harvest

(2018) “was a climatic abnormality - a year when the stars aligned and four perfect weeks of weather, centred on flowering, managed to produce a massive harvest (around three times the hitherto average yield) with bunch weights off the scale, and sugar levels to match - that we will be unlikely to see for years to come”

Source - Englishwine.com



Tasting note

NOSE: The wine offers an inviting bouquet of golden apples, intermingled with the sweet nuttiness of candied hazelnut. Hints of pear and apricot add depth, while delicate floral notes of meadow sweet provide an aromatic lift. A faint touch of gooseberry introduces a whisper of green freshness.

PALATE: A refined and subtle mousse provides a juicy giving mouth-feel that is beautifully balanced by the creamy, nutty richness. There are honeyed flavours adding both texture and a nod to sweetness that is absent from the lack of sugar present in the wine.

FINISH: An oxidative style reminiscent of a fine vintage Champagne provides a mineral finish that dances on the palate. A final suggestion of caramelised baked apple pie invites another sip from this wine that is structured enough to compliment a meal, or simply savour alone.

Food pairing

Given the wines generous structure, food pairing options are vast including roasted poultry, fresh fish, and rich creamy pasta dishes. With dessert, enjoy alongside indulgent pastries such as almond tart, apple strudel, or simply savour with cheese.