

CUVÉE BOZ COLDHARBOUR VINEYARD – SUGRUE SOUTH DOWNS

Sussex



APPELLATION: Sussex

BLEND: Chardonnay

WINEMAKER: Dermot Sugrue

VINEYARD: _____

Coldharbour Vineyard is a 7.35-hectare site near Pulborough, in West Sussex, which was planted in 2005, unusually it was planted across the slope, rather than the usual way of up and down. It's a natural amphitheatre that faces due south, planted on chalk and flint soil.

VITICULTURE: _____

Viticulture is non-certified organic at soil level, mechanical cultivation is for weed control, no herbicides have been used for over 10 years.

WINEMAKING: _____

The grapes are hand harvested and gently pressed to extract 50% of the cuvee in a traditional Coquard champagne basket press. It ferments in stainless steel tanks and malolactic fermentation is blocked. The wine is then aged sur-latte for 6.5 years and is then aged under cork for a further year before release. The dosage is 9 g/l.



WEBSITE: <https://www.sugruesouthdowns.com/>

This wine is suitable for vegans and vegetarians.

TASTING NOTES: _____

Precision personified, an intensely mineral, linear wine that reflects the chalk soils it comes from. Zesty lemon, nectarine and gooseberry combine with buttery croissants and a rocky, iodine-like salinity. An amazing wine with a long life ahead.