

CUVÉE DR BRENDAN O'REGAN MV – SUGRUE SOUTH DOWNS

Sussex



APPELLATION: Sussex

BLEND: Chardonnay (60%), Pinot Noir (40%)

WINEMAKER: Dermot Sugrue

VINEYARD: _____

Grapes come from two sites: The Mount Harry vineyard in East Sussex, near the village of Lewes, a south-east facing site that sits around 70-80 metres above sea level. The soil here is predominately chalk with clay loam; vines were planted in 2006 and are trained in double guyot; and the Storrington Priory Vineyard, also planted in 2006. This site is in West Sussex where the soil is more sandy loam and greensand over chalk and is planted 50 metres above sea level.

VITICULTURE: _____

Viticulture is non-certified organic at soil level, mechanical cultivation is for weed control.

WINEMAKING: _____

The grapes are hand harvested and gently pressed to extract 50% of the cuvee in a traditional Coquard champagne basket press. Fermentation is 50% in old 500-litre Burgundy barrels, and 50% in stainless steel, neither undergo malolactic fermentation. The wine is then bottled and aged sur-latte for three+ years, a small dosage of The Trouble with Dreams 2009, a powerful vintage aged on lees in bottle so it continues to evolve, is added at disgorement. Dosage is 9g/l.

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

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

Clean, precise, and complex on the nose gunflint and smoke combined with orange pith, honeysuckle and a hint of nutmeg. Rich and quite saline, evolving in the glass with a long, rich concentrated finish.