

THE TROUBLE WITH DREAMS – SUGRUE SOUTH DOWNS

Sussex



APPELLATION: Sussex

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

WINEMAKER: Dermot Sugrue

VINEYARD: _____

Grapes come from two sites. 85% comes from 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. 15% of the fruit comes from 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 Vasslin press. Fermentation is in old 500-litre Burgundy barrels, with partial malolactic fermentation. The wine is then bottled and aged sur-latte for three and a half years, the dosage is 6g/l.

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

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

An electric sparkling wine that crackles with nervous, citrus-infused energy and bursts out of the glass. Lemon meringue pie, salted butter and brioche and some stony mineral notes. Drinking beautifully already but sure to develop in bottle.