

# ZODO MV – SUGRUE SOUTH DOWNS

Sussex



**APPELLATION:** Sussex

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

**WINEMAKER:** Dermot Sugrue

**VINEYARD:** \_\_\_\_\_

Fruit for the Zodo comes from two of the Sugrue South Downs sites. 80% 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. The rest 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 traditional Coquard champagne basket press. 50% of the juice ferments in stainless steel tanks and undergoes malolactic fermentation, the other 50% in old 500-litre Burgundy barrels with no malo. It spends 4-5 years on lees before disgorging. Zodo is labelled as a multi-vintage wine, as the bottles are topped with a small amount of previous The Trouble with Dreams vintages when it is disgorged, giving a dosage of 1.6 g/l.

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

This wine is suitable for vegans and vegetarians.



**TASTING NOTES:** \_\_\_\_\_

Brimming with tension and bright acidity, Zodo zips along with a spark of granny smith apple and lime juice, offset by a luxurious mouthfeel and some complex, savoury notes of truffle and curry leaf.