

Cubitt Blanc de Blancs 2013

Winemakers – John Worontschak and Matthieu Elzinga

Pale straw in colour the Cubitt Blanc de Blancs displays notes of green apple, citrus and white fruits on the nose with hints of vanilla and minerality. The palate has brioche and buttered toast overtones and is vibrant, fresh and creamy with a firm balanced acidity that requires no dosage.

Excellent Aperitif.

Matches: Shellfish, Oysters, Apple and Cinnamon pie.

Composition:
Hand-picked Chardonnay from the Hillside vineyard on Denbies' Estate.

Vineyard:
The spring time and summer were warm, enabling the fruit to ripen fully, build-up interesting flavours and impart complexity to the resulting wine.

Winemaking:
Made from the very best of Denbies' grapes. Gently whole berry pressing ensures the very best quality juice is extracted before a cool, slow fermentation. It was bottled in May 2014 following 6 months on lees and then 40 months on lees in bottle.

Technical information:
12.7% vol 75cl
Total Acidity 8.4 g/l
Residual Sugar 1 g/l (no dosage)

