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**A Tasting of English Still Wines**

**at the Hurlingham Club**

**Wednesday 30th May**

Presented by Dr Bernard Lamb, member of Wines of Great Britain Ltd., and President of the National Guild of Wine and Beer Judges

**Dry/off dry whites**

**1. Stopham Estate Pinot Blanc 2014**, 11.5%. Acid 7 g/l, residual sugar 4 g/l. The grapes were crushed and destemmed, then there was low temperature fermentation in stainless steel vats. No malolactic fermentation.

**2. Bolney Pinot Gris 2014**, 11.5%. 100% Pinot Gris. Acid 9.0 g/l, residual sugar 1.7 g/l. Hand-picked; 80% whole-bunch pressed; 20% crushed before pressing to allow extraction of aroma and textural characteristics from the skins. Cool fermented in stainless steel tanks for about 14 days. No malolactic fermentation.

**3. Chapel Down Kit’s Coty Chardonnay (oaked) 2013**, 12.5%. Harvested late October, whole-bunch pressed, wild yeast fermentation, nine months on lees in old (third use) French oak barrels. Has a malolactic fermentation to give buttery notes.

**4. Furleigh Estate Bacchus Fumé 2014**, 12%. 86% Bacchus, 14% Chardonnay. Acid 8.0 g/l, residual sugar 9.6 g/l. Juice with the strongest varietal character was chosen. After fermentation the wine was matured in American oak barriques for seven months for richness and vanilla flavours.

**Rosé**

**5. Brightwell Oxford Rose, 2016**, 12%. 100% Dornfelder. Acid 7 g/l, no residual sugar. The grapes were hand-harvested, crushed, loaded into the press overnight for maceration to give colour and flavour. They were pressed next day then treated as for white juice, eventually with cold stabilisation, bentonite fining for protein stabilisation, with 0.45 micron sterile filtering before bottling.

**Reds**

**6. Bolney Estate Pinot Noir 2013**, 11.5%. 100% Pinot Noir. Acid 4.1 g/l; residual sugar <1.0 g/l. The hand-picked grapes were crushed, then cold-soaked for 48 hours to extract the primary fruit aromas before fermenting on the skins for seven days at about 23°C for colour, flavour and tannins extraction. The 50% fermenting in stainless steel vats were pumped over and the 50% in smaller 500 litre bins were hand-punched down. After pressing, the wine underwent the malolactic fermentation and was aged in old oak barrels for three to four months allowing the tannins to round out and the flavours to balance.

**7. Sharpham Pinot Noir 2016**, 12%. 100% Pinot Noir. Picked in the second half of October. Crushed, destemmed and cold macerated for three days; fermented on skins for four days and left in stainless steel tanks to finish fermenting. Aged in oak barrels.

**Sweet White**

**8. Hattingley Valley Entice 2016**, 8.5%. Acid 13 g/l, residual sugar 151 g/l. Bacchus grapes were frozen to minus 10°C, then pressed for 36 hours, and fermented at low temperature. Claimed to blend the methods of ice wine production with a late-harvest style wine.