



Tasting Notes MV Blanc de Blancs



Vintage 2011 - After a decade of warm and dry conditions the 2011 vintage broke the drought with over 600 mm of rain during the growing season versus an average of 350mm, the cool and wet conditions resulted in our latest harvest on record (16 April v 2 April average). Yields were reduced but those grapes that were picked were of good quality – great natural acidity and lovely flavours in our Chardonnay with the Pinot Noir benefitting from the long cool ripening (second longest veraison interval, 68 days v 57 day average).

2012 - A much more favourable season than 2011 though not without several interesting periods. Spring conditions were ideal for budburst and early season growth. With small bunches from the previous season's cool, wet summer and a moderate to cool spell during flowering we saw moderate to low yields with highly concentrated flavours. An average overall hang time but our longest ever veraison-harvest interval (70 days v 57 day average) resulting in intensified flavour and colour development. A record difference between harvest in the lower north and the higher south (31 days v 17 day average).

Vineyards :: Clones 2011 Judd (51%), 2012 Wallis (49%) :: P58 Chardonnay

Harvest date :: Yield Hand picked 4 March 2011 & 23 February 2012 :: 5.6 tonnes/ha (2.3 t/acre, ~33.6hl/ha)

Brix :: pH :: TA 17.7-18.1° (9.8-10.1° Baumé) :: 3.04-3.08 :: 12.9-14.0 g/l

Winemaking

The grapes were hand-harvested, and transferred directly to press, with the first 500 litres per tonne of fruit (cuvée) collected to be used exclusively for this wine. The juice was then stirred and sent directly to old French oak barriques where an indigenous yeast fermentation proceeded before the wines lees were stirred over the course of the winter period. The base wine was then assembled and tiraged to bottle in February 2013. After a period of 52 months on its yeast lees, the wine was riddled and disgorged before dosage and then bottled.

Winemakers Richard McIntyre, Martin Spedding, Jeremy Magyar

Aging :: Oak 9 months :: old French oak barriques :: 52 months on lees in bottle

Malolactic Partial (80%)

Residual sugar Dosage 3g/l

Finished pH :: TA 3.01 :: 8.7 g/l

Alcohol 12.0% (7.1 standard drinks/750ml bottle)

Production 150 dozen :: disgorged May 2017 :: cork with muselet

Release date June 2017

TASTING NOTES

This is a sparkling wine of distinct contrasts. On the one hand, you have the firmly delineated acidity that provides a backbone of grapefruit drive and structure. By contrast, there is also the complexity and generosity that comes from extended lees ageing, which provides layers of weighty richness. The end result is a wine of tension, with inputs from the lean and sharp edged 2011 vintage and more generous 2012 wine, the low dosage only enhancing the detail and making for a serious sparkling wine unquestioned complexity and stout acidity.

Andrew Graham [February 2018, commissioned by TMBT]

Food :: Temperature The perfect aperitif or try with wild mushroom risotto. Serve at 6–9°C.

Best drinking 2017-2028+

REVIEWS