

ENGLISH QUALITY

CASTLE BROOK

— SPARKLING WINE —

Classic Cuvée 2009

Vintage Report, Awards and Notes

This 2009 vintage won a gold medal and trophies for 'best sparkling wine' and 'wine of the year' in its first competition (SWVA). In 2015, it has won a Silver Medal at the Decanter World Wine Awards, and the Montagu Trophy for Best Presented Wine, as well as a Silver Medal, at the English & Welsh Wine of the Year Competition.

2009 gave us average weather in the best possible way with no nasty surprises and everything going to plan! A relatively dry autumn allowed us to pick through to late October focusing on maximum fruit flavour.

Deliciously delicate, crisp palate with a hint of lemon blossom. Brioche and toasty yeast notes add complexity to the finish.

'Simply gorgeous: light, effervescent, floral, grassy. Summer in a glass.' – The Independent

About Us, the Vineyard & Winemaking



GRAPE VARIETIES

Chardonnay,
Pinot Noir & Pinot Meunier



SOIL

Ross sandstone free
draining and full of minerals.



LOCATION

Coughton valley near
Ross-on-Wye, 51.5° Latitude



ALTITUDE

Between
50-100m

Castle Brook is 2Ha of the classic champagne grapes, established by the Chinn family on the site of an ancient Roman vineyard, with the aim to produce the finest sparkling wine.

The vineyard lies on a steep south facing slope in the Wye Valley, Herefordshire. With plenty of warm westerly air but in the rain shadow of the Black Mountains, the area is renowned for its fruit and vegetable production and has the second largest area of grape vines in the UK.

Our grapes are hand harvested and gently crushed, using only the best juice and malolactic fermentation. The wines are then not rushed, given a generous 4 1/2 years on their lees and 4 months post disgorging.

Analysis

Cepage:
51% Chardonnay
30% Pinot Noir
19% Pinot Meunier

Acidity: 8.3 g/l
pH: 3.25
Reducing sugar:
7 g/l

Alcohol:
12% Vol
Winemaker:
Simon Roberts



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