



HATTINGLEY VALLEY 



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Part of the bright new generation of English wine producers, Hattingley Valley was founded on 28 acres of south-facing vineyard planted on his Hampshire farm in 2008 by former City solicitor Simon Robinson.

Today this vineyard area has grown to 60 acres, with the viticultural team carrying out a continuous programme to evaluate the local terroir of this chalky Hampshire downland, exploring the most suitable frost prevention and canopy management techniques, as well as trialling various rootstocks and grape varieties. Meanwhile in the cellar, head winemaker Emma Rice was crowned 'Winemaker of the Year 2014' by the UK Vineyard Association following the critical acclaim enjoyed by Hattingley's inaugural release in 2013.

The Hattingley signature style shines through in its flagship Classic Cuvée expression. Recently released as a worthy follow up to the multi-award winning 2011 vintage, the 2013 Classic Cuvée continues in a similar vein, with a quarter of the grapes fermented in old Burgundian French oak barrels to bring added texture and richness to the final blend.



Hattingley Valley 2013 Classic Cuvée

Alcohol: 12% ABV

Format: 75cl bottle

Blend: 48% Chardonnay, 33% Pinot Noir, 17% Pinot Meunier, 2% Pinot Gris

Tasting note: An elegant, svelte and super-pure wine with a delicate nose of hedgerow flowers, this shows great finesse and a characteristic toasty flavour.

