



1086 2013 BY NYETIMBER

THE PINNACLE OF OUR WINEMAKING, WITH RICH, ALLURING AROMAS AND SUBLIME TEXTURE, 1086 IS MADE FROM THE BEST PARCELS ONLY IN EXCEPTIONAL YEARS



TASTING NOTES

Elegance, structure, and complexity balanced in perfect harmony. The 2013 vintage has an alluring pale-yellow colour with a golden hue. The nose is complex and rich with fruit and floral characters, including notes of red apple, peach and white rose petals. These aromas develop on the palate, which is delicate yet structured with a crystalline backbone of vibrant acidity. Subtle notes of yellow pear, almond and clotted cream coalesce in a long, refined finish.

VINTAGE INFORMATION

In the first half of 2013 temperatures were generally cooler than average, resulting in a later budburst. A warm and dry July produced a great fruit set. Moderate conditions prevailed from August which enabled the fruit to ripen gradually. A late burst of warmth in October allowed us to bring in nicely balanced grapes when harvest began on 8th October.

FOOD PAIRING

Complex and indulgent, exquisitely matched with caviar, lobster or turbot.

TECHNICAL INFORMATION

Vintage:	2013
Grape varieties:	51% Chardonnay 40% Pinot Noir 9% Pinot Meunier
Typical lees ageing:	> 72 months
Soils:	Greensand & Chalk
Winemaker:	Cherie Spriggs
Alcohol (abv):	12%
Acidity:	8.2 g/L
Residual sugar:	9.4 g/L
Wine pH:	3.22