



Oatley Leonora's 2011

A low sulphur, fully-dry, white English wine:

Grape variety: Kernling (85%), late-harvest Madeleine Angevine (15%)

Quality status: English Regional Wine - Protected Geographical Indication (Sulphur too low for PDO - which has a minimum of 15 mg/l) though otherwise meets the standard).

Grape source: Oatley Vineyard, Cannington, Somerset. Kernling upper block, cane-pruned on 80cm-high wires, vertical-shoot-positioned. and Kernling lower block, cane-pruned on 150 cm wires, hanging canes. Lower Madeleine block - late-harvest grapes from post-frost regrowth.

Awards:

◆ Decanter World Wine Awards May 2014 BRONZE MEDAL. Citation "*Aromatics of lime, rich apricots and a touch of petrol. Some lemon and citrus flavours on the finish. Full, dry and slightly spritzy.*"

◆ International Wine Challenge May 2013 BRONZE MEDAL. Citation: "*Really grapey notes, clean light apple fruit on the palate. Nice and elegant.*"

◆ Decanter World Wine Awards May 2013: BRONZE MEDAL. "*Fresh, crisp and zingy with stone fruit and citrus flavours alongside an attractive structure.*"

Growing Season: An early, warm spring, a late frost, a cold flowering and a none too warm ripening. The Kernling rose above it all, literally in the case of the frost. Set its fruit well despite the cool July. The bunches were smaller than 2010, and we thinned the shoots and fruit on the cooler lower block mercilessly to get the ripening up with the top, which worked well thanks to a hot spell at end Sep. The pickers were selective to make sure we only had the ripest. After the Kernling we picked the late Madeleine grapes from shoots that re-grew after the 4th May frost. Tricky picking: small bunches twisted around lots of small shoots but the crew stuck to it heroically. The grapes were vinified together

Harvest: 16th Oct 2011 (pictured above right). Sunny, warm (17C), breezy. Grapes (pictured eve of harvest Kernling top right), clean, consistently ripe, very good condition. Free-run juice: Kernling sugar 82 Oechsle, acid 11 g/l, Madeleine 76 Oechsle, acid 6 g/l.

Vinification: Winemaker: Steve Brooksbank, near Shepton Mallet, Som BA4 6SX. Crushing/pressing 17th Oct 2011. Vinified in stainless steel tanks. Bottled 9 Mar 2012 without added sulphites in lighter weight (410g), 75cl Burgundy bottles, "autumn leaf" colour, sealed with best quality cork. Label FSC certified Tintoretto paper. 2032 bottles made.

Release Date: 28 June 2013.



Analysis

- Alcohol 11.88%
- Total acidity 8.1%
- pH 2.98
- Sugar <1.0 g/l
- Total dry extract 18.8g/l
- Free sulphur dioxide 10 mg/l
- Total sulphur dioxide 57 mg/l
- Copper 0.11 mg/l
- Iron 0.5 mg/l
- Yeast, bacteria, mould: nil

*Independent post-bottling analysis by
Corkwise Ltd, Coopers Hill Rd, Nutfield, Surrey
RH1 4HY, conducted 2nd Apr 2012*

