



## Oatley Leonora's 2013

A crisp, fully-dry, white English wine:

**Grape variety:** Kernling (100%)

**Quality status:** English Wine PDO - Protected Designation of Origin (ID number STPDO 10652)

**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.

### Awards:

- ◆ Silver Medal English and Welsh Wine of the Year Competition 2015. Citation "Powerful nose, fragrant, jasmine. White currant palate, good fruit and balance. Well made.
- ◆ Commended International Wine Challenge 2015.
- ◆ Commended Decanter World Wine Awards 2015. Citation "'An energetic palate of pineapples and Granny Smith apple acidity. Light and mineral towards the end."
- ◆ Bronze Medal UKVA Wine of the Year competition July 2014. Citation "pale green, aromatic, floral, dry, soft, pear/lychee fruit, simple, some length."
- ◆ Bronze Medal SW Vineyards Association competition Sep 2014. Citation: "pale green; pretty, floral, peach, light, fresh, very English summer, some length."

**Growing Season:** No spring frost but an exceptionally cool spring so grape development a week to 10 days behind. July was hot and dry, setting the fruit well, Aug continued warm but enough rain to swell the fruit, September warm and mainly dry. The lateness of the season meant relatively low sugars for this late variety but phenolic ripeness was good, with the skins very dark, almost black in the warmest spots of the vineyard, by harvest on 27th Oct. By then the regular storms that were to be a feature of the autumn and winter had started.

**Harvest:** 27th Oct 2013. Sunny, reasonably warm (15C), breezy. A big team got the crop in quickly in a gap between storms. Grapes, pictured in harvest tubs on the trailer top right, with good phenolic ripeness and in very good condition.

**Vinification:** Winemaker: Steve Brooksbank, near Shepton Mallet, Som BA4 6SX. Crushing/pressing 28th Oct 2013. Free-run juice: sugar 70 Oechsle, acid 12.5 g/l. Vinified in stainless steel tanks. Bottled 26 Mar 2014 in lighter weight (410g) "autumn leaf" 400g 75cl Burgundy bottles sealed with best quality cork. 2173 bottles made. Labeled with FSC certified Tintoretto paper.

**Release Date:** Nov 2014.

### Analysis

- Alcohol 11.18%
- Total acidity 6.9%
- pH 3.44
- Sugar <1.0 g/l
- Total dry extract 18.0g/l
- Free sulphur dioxide 26 mg/l
- Total sulphur dioxide 78 mg/l
- Copper 0.16 mg/l
- Iron 0.6 mg/l
- Yeast, bacteria, mould: nil

*Independent post-bottling analysis by Corkwise, Campden BRI Ltd, Coopers Hill Rd, Nutfield,*

