



**DENBIES**  
WINE ESTATE  
EST. 1986

# Cubitt Reserve 2010

Winemakers – John Worontschak and Matthieu Elzinga

Tasting notes: The wine is pale straw gold in colour. The nose displays lovely fresh fruit aromas with an overlay of brioche and honeysuckle. The palate is creamy yet fresh and crisp with some spicy herbal notes and a long flavoursome finish.

Excellent Aperitif. Matches:

- Pasta with cream based sauce
- Crab
- Canapes

Composition:

Hand-picked Pinot Noir from 'the Yew Tree field' on the very top of Denbies wine estate, blended with Pinot Meunier and Chardonnay.

Vineyard:

A proportion of the fruit came from Denbies' south-facing 'Yew Tree Field' block. This was green harvested in mid-summer, leaving a healthy amount of fruit for ripening. Grapes were hand-picked late October 2010, with bottling taking place in March 2011.

Winemaking:

Current vintage is 2010.

This is the very best of Denbies' grapes, from which the white juice was gently pressed from the whole berry. A cool and slow fermentation was made before bottling in March 2011 and a 4 years ageing in our cellars before release.

Technical information:

11.5% vol 75cl

Total Acidity 6.6 g/l

Residual Sugar 7.8 g/l



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