



Harrow & Hope

'RESERVE'

Brut | Thames Valley - England



ORGANIC



VEGAN

Stats

Grapes: 40% Chardonnay - 40% Pinot Noir - 20% Pinot Meunier

Vineyard: Harrow & Hope Estate (Marlow, Buckinghamshire)

Vine Age: 23-years-old

Soil Type: Solid chalk bedrock with a shallow 30-50cm top soil of clay

Viticulture: Practicing Organic – dry-farmed / vineyard has never been sprayed

Fermentation: 80% Inoculated (stainless-steel portion - whole-bunch pressed) - 20% native (aged reserve barrel fermented portion)

Skin Contact: None

Aging: Bottle aged on lees for minimum of 33 months

Alcohol: 12%

Residual Sugar: 7.3 g/L

pH: 2.99

Total Acidity: 7.3 g/L

Total SO2: 74 ppm

Total Production: 1,883 cases

About

No 7 is based on 2018, a watershed year that gave us a stunning summer and provided fruit of exceptional health and ripeness. No excuses then! No 7 displays many similar traits to all the 2018 releases, showing a juicy, soft and friendly structure that has a lovely purity that you only seem to get when the fruit is properly ripe. Once again this wine comes from plots from every part of the vineyard and so is the best representation of the whole site.

Combining this with 20% reserve wines you really start to see the complexity of the different soil types and how they show up in all the wines. With the previous No 6 picking up trophies for best English NV sparkling at Wine GB awards 2022 and Best Value English Sparkling Wine in Tom Hewson's definitive English Wine Report 2022, this wine has a lot to live up to, but I have every confidence it will show it's quality.

Tasting Note

Very bright lemon yellow. The nose is big on fruit character and is driven by the dominant Pinot Noir in the blend. A bright yeast character comes through on the palate with extra complexity and toasty richness.

Reviews

Decanter | 90 points

The Wine Advocate | 91 points

Wine Enthusiast | 91 points