



Aotearoa Chardonnay Symposium 2026

Technical Information for Wines - All Sessions

Day #2	Session #3	Wine #3
Winery	Sugrue South Downs	
Viticulturist (Chef de Culture)		
Winemaker (Maitre de Chai)	Dermot Sugrue	
Wine	Cuvée Boz Blanc de Blancs 2020	
Region/Appellation	England	
Sub region(s)	South Downs	
Wine RRP \$	£66 (GBP)	
Cases produced	500 cases of 6	

Wine Analysis

pH	
TA	9.3
VA	
DCO2	
Alcohol %	12
RS	5

Tasting Note

Beautifully open and expressive from the get-go, it's showing spiced citrus and floral notes, alongside stony minerals and tangy acidity. While we enjoy Blanc de Blancs when it's youthful and 'crunchy', this has a long and bright future ahead of it.

Vineyard/Vintage Notes

Made only in the best vintages and crafted with long cellar-ageing in mind, Cuvée Boz Blanc de Blancs is the ultimate expression of English Chardonnay on South Downs chalk.
From an exceptional year, which enjoyed long spells of warmth and higher-than-average light levels, the 2020 Cuvée Boz Blanc de Blancs comes entirely from Mount Harry – our 'Grand Cru' single vineyard on the East Sussex Downs, planted in 2006.

Winemaking Notes

100% fermented in stainless steel, without malolactic fermentation. Bottled in July 2021, followed by 36 months on lees. First disgorged in July 2024, with 5g/L of dosage.

Accolades/Reviews

"The nose is bright and fresh, offering a touch of green apple and lemon with a subtle saltiness. The palate has wonderful energy, driven by its lemon brightness and deep chalkiness. Beautifully clear-cut with sprightly mousse. Pure, brisk, crisp, and delicious."
93
Points, Anne Krebiehl MW, Vinous

#	1	2	3	4
Block/Parcel Name	Mount Harry			

Vineyard, Block or Sub-Block

% of Blend	100			
Clone				
Rootstock				
Soil Type	Clay Loam over			
Vine Age	15 years			
Years in Production	15 years			
Other...				

Yield Management

	1	2	3	4
Target T/ha				
Actual T/ha				
Vines/ha				
Kg/vine				
Irrigated?				
Type e.g. above ground / subsurface				
Other...				

Vine Management

	1	2	3	4
Pruning method				
Pruning (buds/m)				
Canopy density (shoots/m)				
Shoot thinning				
Crop thinning (% removed)				
Kg/m fruit				
Leaf plucking				
Timing of leaf plucking				
Timing of crop thinning				
Fruit exposure achieved %				
Date of flowering				
Date of fruit set				
Days between flowering and harvest				
Other...				

Harvest

	1	2	3	4
Date				
Brix				
pH				
TA				
Malic Acid				
YAN				
Method of Harvest				
Fruit condition				
Field Additions				

Other...

Pressing	Yes/No and details. Reasons why?
Additions to fruit (pre-pressing)	
Destemmed	
Whole Bunch	
Crushed	
Press Type	
Wash	
Press fractions	
Press rate L/tonne	
Hard pressings, kept /downgraded	
Juice additions, types and rates	
Gas cover, inert	
Hyper Ox, timing	
Settling. Time, temperature	
Direct to barrel	
Juice NTU (if known).	
Other...	

Fermentation	Yes/No and details. Reasons why?
Vessel Type(s)	
New oak, % and type	
Temp Control. Target temp or rate	
Wild ferment, % of blend	
Inoculated. Yeast used and rate	
Nutrient Additions. Type, rate, timing	
Oxygen Additions. Timing, rate	
Enrichment. Target Alc %, timing	
Acidification. Target pH/TA, timing	
MLF. Inoculated / natural, timing	
Warming for MLF	
% MLF in blend	
Other...	

Post Ferment / Finishing	Yes/No and details. Reasons why?
Stirring, frequency	
Enzyme addition	
Other lees management	
Time in barrel	
Time in tank prior to finishing	
Palate fining, type and rate	
Protein fining, to what level	
Cold Stabilisation, to what level	
Filtration, type	

FSO2 level at bottling	
TSO2 level at bottling	
Bottling date	
Filtration type at bottling	
Release date	
Other...	