



Nyetimber: Shaping the Future of English Sparkling Wine

Nyetimber is a pioneering English sparkling wine producer, renowned for its pursuit of perfection and its role in redefining attitudes towards English sparkling wine. In this webinar, we will delve into Nyetimber brand's history, viticultural practices, winemaking philosophy, key products, international expansion, awards, and market insights.

Introduction to Nyetimber

Nyetimber has spent over 35 years with a single goal: to create the finest English sparkling wine, rivaling the world's best. From its beginning, the estate has maintained unswerving dedication to quality and innovation, reshaping global perceptions of English sparkling wine.

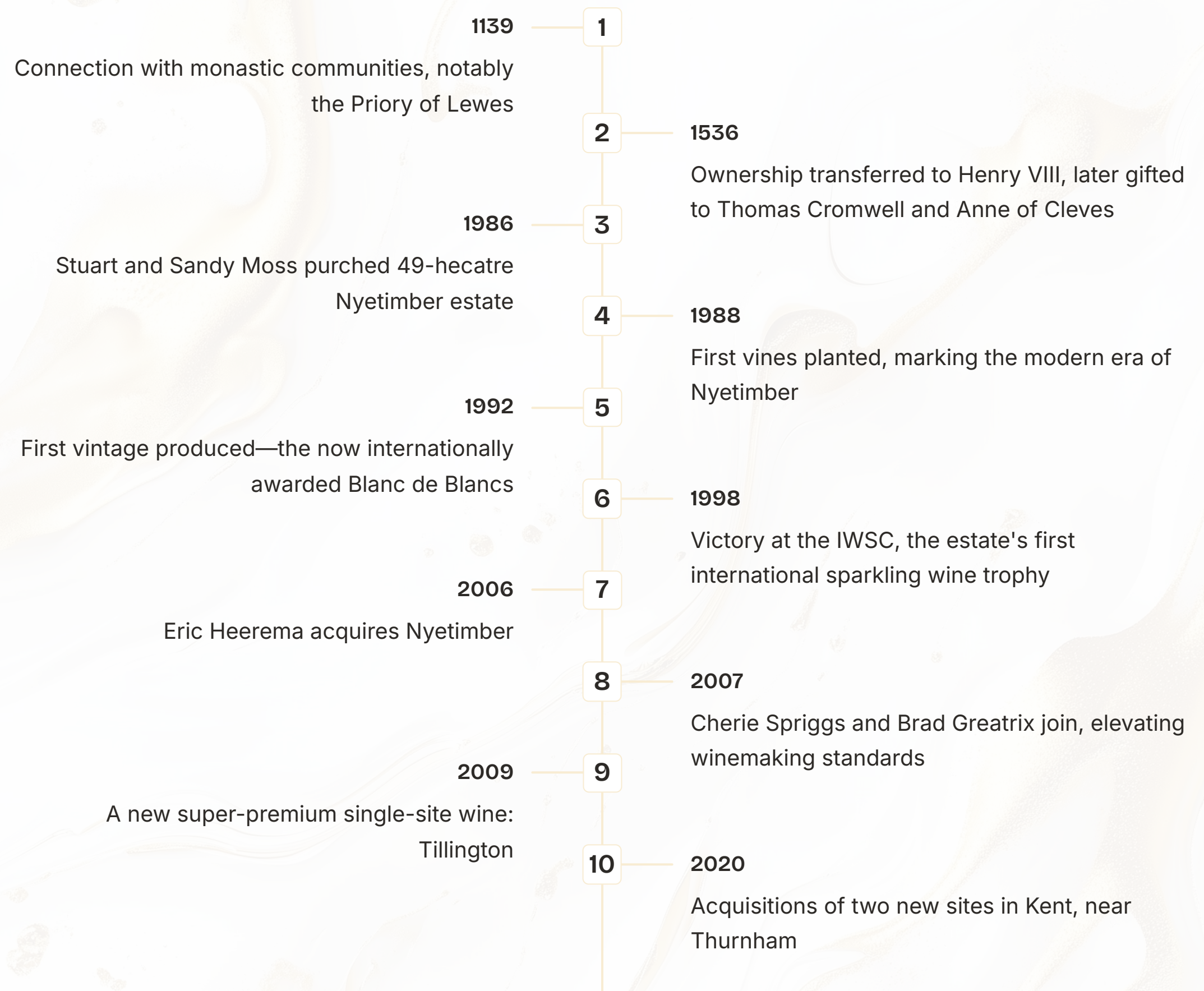
Vision and Leadership

- Visionary owner Eric Heerema leads Nyetimber
- Cherie Spriggs (Head Winemaker) and Brad Greatrix (Senior Winemaker) have guided winemaking since 2007, together shaping the portfolio's style and consistency



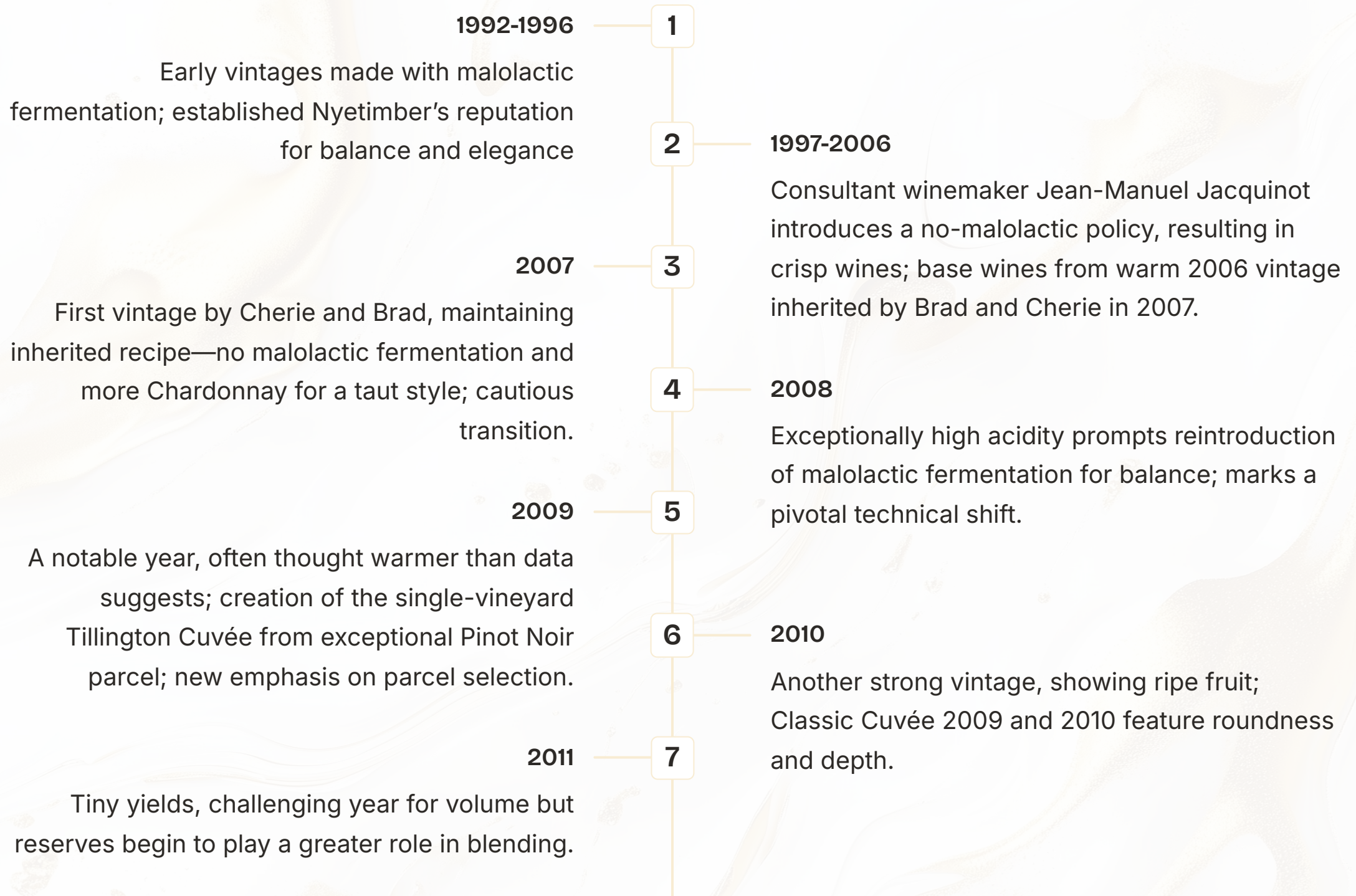
Historical Evolution

Nyetimber’s story stretches back nearly a thousand years, first recorded in the Domesday Book of 1086. The name is thought to mean “newly timbered house” or “small timber plantation,” reflecting its beginnings in a tranquil valley once known as Nitimbrehā. This rich heritage has left lasting traces in historical records, marking Nyetimber as an estate deeply rooted in England’s past. Significant milestones include:



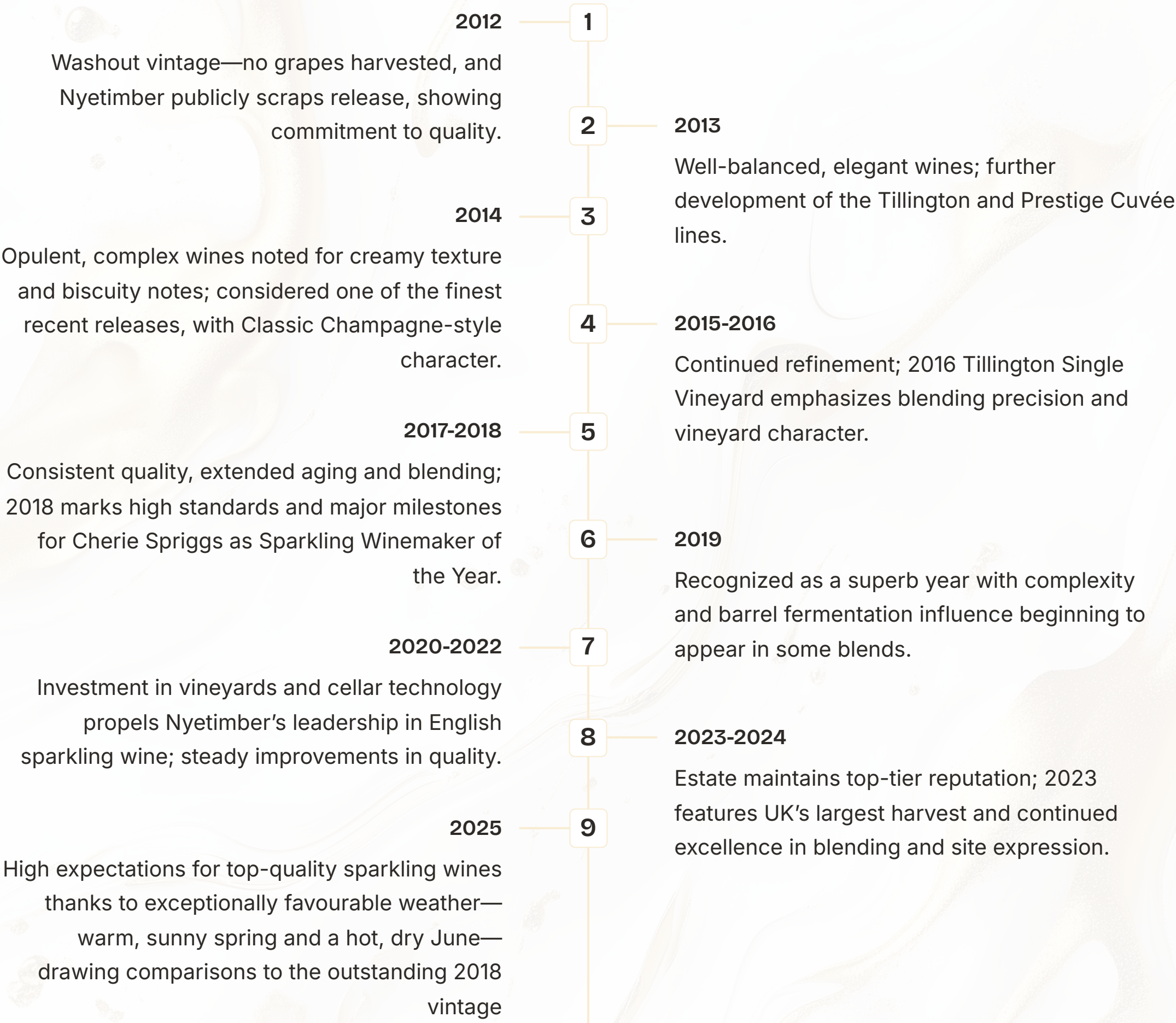
Vintage Chart

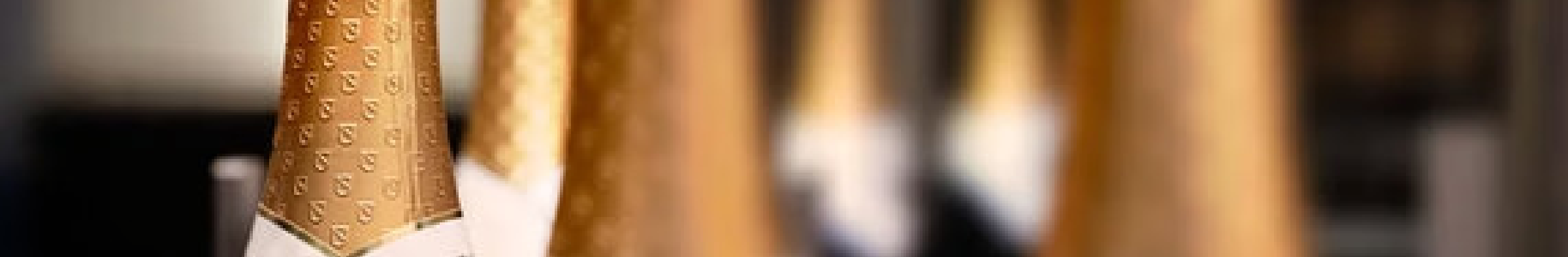
Nyetimber's vintage chart features key years where its sparkling wines—especially Classic Cuvee, Blanc de Blancs, and 1086 Prestige Cuvée—demonstrated benchmark quality and aging potential, with particularly acclaimed vintages in 2003, 2009, 2010, 2013, and 2014



Vintage Chart

Nyetimber’s evolving approach—parcel selection, malolactic fermentation, blending reserve wines, and preserving vineyard integrity—defines its vintage chart and underscores its status as a flagship English sparkling wine producer.





Innovations and Firsts

Nyetimber is a true pioneer among English sparkling producers:

First English Sparkling

Made solely from Chardonnay, Pinot Noir, and Pinot Meunier using only estate-grown grapes

England's First Demi-Sec

Released the famous Cuvee Chérie Multi-Vintage

Single-Vineyard Pioneer

Tillington: the first designated single-vineyard sparkling wine in England

UV Protection Innovation

First in the UK to use dark amber glass, protecting wine from UV damage

Transparency Champion

Championed transparency by publishing riddling dates worldwide

Prestige Cuvée

Launched 1086 by Nyetimber, a benchmark in luxury English wine

Vineyards, Terroir, and Viticulture

Nyetimber boasts an impressive network of 11 vineyards throughout West Sussex, Hampshire, and Kent:

425

Hectares Under Vine

Nearly 425 hectares total
vineyard area

373

Hectares in Production

As of 2024, actively
producing grapes

100%

Hand Harvested

All grapes maintaining
meticulous quality
standards

Yields

62-75 hL/ha

2023 data shows a 9.7 t/ha or approximately **62–75 hL/ha**, marked as one of their best harvest outcomes.



Vines flourish on both chalk and greensand soils—mirroring the famed terroirs of Champagne and fostering optimal ripening and flavour complexity.





Soil and Climate



Chalk Soils

High in active calcium, ideal for sparkling wine grapes, with origins dating to the Upper Cretaceous period. Provides excellent drainage and mineral complexity.



Greensand Soils

Acidic sandy loam, rich in glauconite, offering free drainage and deep nutrient access for vine roots.



Southern English Climate

The moderate climate allows slow, even ripening, enhancing delicate flavours and natural acidity essential for premium sparkling wine.

Vineyards are carefully chosen to provide shelter from maritime winds. The gentle slopes at lower elevation and the extensive tree planting programme ensure vines and grapes have minimal exposure to extreme weather.



Winemaking Philosophy

Nyetimber employs the Traditional Method, mirroring classic Champagne techniques:

01

Secondary Fermentation

Secondary fermentation in bottle is standard, lending depth and texture to every wine

02

Extended Lees Aging

Wines are aged extensively on lees, typically around 3 years, or more than 6 years for prestige cuvées like 1086 by Nyetimber

03

Quality Standards

All wines maintain rigorous standards for structure, elegance, and complexity throughout the production process



Production Volumes

Nyetimber

01

Bottles produced....

Nyetimber accounts for more than 10% of the total English sparkling wine produced. Given the growing demand for its wines, Nyetimber aims to produce up to 2 million bottles per annum by 2026.

02

Styles produced...

Nyetimber produces **six distinct styles** of sparkling wine, showcasing both classic and innovative expressions from their vineyards.

03

Quality Standards

All six styles are produced with 100% estate-grown fruit using the traditional method and reflect Nyetimber's focus on quality, variety, and terroir-driven expression.



Key Wines and Profiles

Nyetimber's range showcases distinct styles and terroir expression. Highlights include:

Classic Cuvée Multi-Vintage

- **Blend:** Chardonnay 45-60%, Pinot Noir 30-40%, Meunier 10-20%
- **Style:** Elegant, balanced, and intensely flavoured
- **Pairings:** Smoked salmon, oysters, sushi
- **Formats:** Half bottle, standard bottle, magnum, Jeroboam



Rosé Multi-Vintage



Blend Composition

Chardonnay 35-55%, Pinot Noir 45-65%, Pinot Meunier 5%

Character Profile

Generous texture, bright red fruit "English summer" tones with elegant structure

Perfect Pairings

Salmon, brown crab, veal carpaccio - ideal for sophisticated dining



Cuvée Chérie Multi-Vintage (Demi-Sec)



England's First

Exclusive: England's first
Demi-Sec sparkling wine,
pioneering a new category



Pure Chardonnay

Blend: 100% Chardonnay for
ultimate elegance and
complexity



Perfect Balance

Residual sugar at 38 g/L; acidity 8.5 g/L for harmonious
sweetness

Perfect Pairings: Gently spiced savouries, terrines, mango sticky rice - bridging the gap between aperitif and dessert.



Blanc de Blancs

100% Chardonnay Excellence

Aged extensively for brioche and vanilla aromas, delivering complex and delicate flavour profiles that showcase the purity of Chardonnay.

Perfect Pairings: Crab, Dover sole, mussels, scallops - the ultimate expression of elegance with seafood.



Tillington Single Vineyard



Terroir Expression

Rare, expressive, terroir-driven wine showcasing the unique character of a single site



Blend Profile

Pinot Noir 78%, Chardonnay 22% - a bold expression of English terroir



Culinary Matches

Monkfish, chicken, lobster - perfect for sophisticated dining experiences



1086 by Nyetimber



Premium Blend

Chardonnay 51%, Pinot Noir 40%, Pinot Meunier 9% -
the perfect harmony of varietals

Nyetimber's Finest

Represents Nyetimber's finest expression, with sublime
texture and luxury presentation

Luxury Pairings

Lobster, caviar, turbot - designed for the most special
occasions

1086 by Nyetimber Rosé



Premium Blend

Pinot Noir 64%, Chardonnay 36% - elegant, complex and refined

The pinnacle of rosé winemaking at Nyetimber, it is silky and elegant with a pure crystalline backbone

Luxury Pairings

Tuna steak, langoustine, veal carpaccio, guinea fowl - suited to a celebratory gourmet lunch

Awards and Accolades

Nyetimber is England's most awarded sparkling wine producer:



- Repeated winner in International Wine Challenge, IWSC, and Champagne & Sparkling Wine World Championships. Blanc de Blancs 2016 Magnum just won the champion sparkling wine trophy at the International Wine Challenge (IWC) awards.
- Blanc de Blancs 2013 and Tillington Single Vineyard 2013 each scored above 95 points in Wine Enthusiast.
- Cherie Spriggs received Sparkling Winemaker of the Year at IWC 2018—the first female and first non-Champagne recipient.
- Positive blind tastings against top Champagnes, including Billecart-Salmon.
- Acclaimed by leading critics such as Anne Krebiehl MW, Eric Asimov, Tom Cannavan, and Richard Hemming MW

International Expansion

Nyetimber's reputation is increasingly global:

2012 Launch



Began international expansion in Japan, marking the start of global presence

24 Countries



Now available across Europe, the Middle East, Asia, and Australia

Prestigious Destinations



Monaco, Ibiza, St. Moritz, Gstaad, Dubai, Hong Kong, Singapore, Portugal

Prominent presence in renowned restaurants, wine bars, and travel retail outlets worldwide.



Marketing and Social Engagement

95.2K

Social Following

Combined following across Instagram, Facebook, Twitter

26.6M

Impressions

Million impressions with high engagement ratios

Nyetimber leads English sparkling producers in social media engagement. Popular among premium wine drinkers, millennials, and high-profile social events.



Most strongly associated with feeling "special", innovation, and introducing the brand to others. Millennial drinkers rate Nyetimber as making them feel the most special among all sparkling brands; outstanding loyalty and recommendation rates.

Sustainability and British Heritage



Generational Thinking

"We think in generations, not years"—a commitment to sustainability, British tradition, and future excellence

Nyetimber's estate maintains a strong connection with British heritage, exemplified in the restoration of the medieval barn, using traditional craftsmanship and local materials.

Educational Themes

1

English Sparkling Wine's Rise

Nyetimber's pioneering spirit has helped catalyse the international reputation of English sparkling wine. Its success demonstrates the importance of terroir, traditional method winemaking, and innovation.

2

Terroir and Technique

Detailed study of chalk vs. greensand soils and their impact on grape growing. Vineyard management: site selection, shelter, tree planting, and microclimate creation. Traditional method winemaking's stages—preparation, secondary fermentation, and lees aging.

3

Differentiation and Branding

Positioning Nyetimber: luxury, innovation, and British pride. Engagement strategies: social media, partnership with restaurants and events, and travel retail. Importance of sustainability and heritage in modern wine branding.

4

Wines to Experience

Encourage tasting across the range: Classic Cuvée, Rosé, Cuvee Chérie, Blanc de Blancs, Tillington Single Vineyard, and 1086 prestige cuvée. Sensory education: acidity, texture, aroma complexity, and food pairings.

Conclusion

Excellence

Innovation & Quality

Heritage & Sustainability

Terroir Expression & Traditional Method

Uncompromising Vision & Global Brand Building

Nyetimber stands as a beacon for English sparkling wine, encapsulating quality, innovation, and British heritage. Wine lovers and professionals should view Nyetimber not simply as a producer but as a lesson in uncompromising vision, terroir expression, meticulous winemaking, and global brand-building.

The estate's commitment to excellence, sustainability, and education positions it as both a benchmark producer and an inspiring study for future generations in wine.



Thank You for Joining Us!

We appreciate your time and interest in Nyetimber, the finest English sparkling wine.

We look forward to welcoming you again soon!

For any request or information

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Cheers,

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Tooscans Wine Academy®

