

Bolney Wine Estate - Still White Wine – Bacchus 2016



Background

Bolney Wine Estate is one of the longest established English vineyards and has been making award-winning English wines at its Sussex estate for over 35 years. The sandstone soils are some of the best in the country, providing the ideal setting to grow vines.

The Bolney Wine Estate is a haven for wildlife, and through its traditional production methods and cultural practices, avidly promotes and maintains soil health, fertility and stability in its vineyards.

Awards

2017 – Silver, International Wine & Spirit Competition – 2015 vintage

2017 – Bronze, UK Wine Awards

2016 – Bronze, International Wine Challenge

2015 – Silver, UK Wine Awards English & Welsh Wine of the Year Competition – 2014 vintage

2015 – Bronze, International Wine Challenge – 2014 vintage

2014 – Silver, UK Wine Awards English & Welsh Wine of the Year Competition – 2013 vintage

www.bolneywineestate.com

Tasting Notes

100% Bacchus
Often referred to as England's Sauvignon Blanc, this is a fragrant wine with aromas of ripe green apple and gooseberry, blending perfectly with vibrant, fresh fruit flavours on the palate and a hint of spice on the finish.

The hand-picked Bacchus was whole-bunch pressed and 80% cool-fermented in stainless steel tank for approximately 14 days, ensuring the retention of primary fruit aromas and zesty acidity. Around 20% of the wine was fermented in lightly toasted oak to add body and a slightly creamy texture. No malolactic fermentation occurred.

Technical Information

Vintage:	2016
ABV:	12%
Residual Sugar:	<1g/l
Total Acidity:	7.8g/l
Vegetarian Friendly:	Yes
Vegan Friendly:	Yes

