

Bolney Wine Estate - Sparkling Wine – Bolney Bubbly



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

- 2015** – Silver, Premium Select Wine Challenge Prowein
- 2014** – Silver, Premium Select Wine Challenge Prowein
- 2017** – Bronze, International Wine Challenge

www.bolneywineestate.com

Tasting Notes

34% Müller-Thurgau, 30% Chardonnay, 30% Reichensteiner + 5% others
Delightful floral and brioche notes combine with zesty citrus fruit, honeysuckle and elderflower, finishing with just a hint of sweetness. Great aperitif, pair also with fish - especially oily fish - dishes such as seared tuna, salmon en crouete & smoked mackerel pâté. Also great with chicken risotto.

The hand-picked, Reichensteiner, Müller-Thurgau and Chardonnay were whole-bunch pressed and fermented in stainless steel tanks for around 14 days prior to malolactic fermentation. A varietal yeast was used for the first ferment, then the 18-2007 Champagne yeast for the second (in bottle). The wine aged on the lees for a minimum of 12 months prior to disgorgement.

Technical Information

Vintage:	NV
ABV:	12.50%
Residual Sugar:	9.0g/l
Total Acidity	8.9g/l
Vegetarian Friendly:	Yes
Vegan Friendly:	Yes

