



HOFFMANN & RATHBONE

ESTD 2010 ENGLAND



Bacchus 2020

Vineyards

Appellation: England

Location: East Sussex

Soils: Wealden Clay

Microclimate: South facing, sheltered, warm and dry

Pruning Method: Single guyot

Harvest Period: End of September

Harvest Method: Hand picked

Winemaking

Processing: De-Stemmed, cold soaked, gently pressed and naturally settled for 24 hours.

Fermentation: 12 days at 17°C using 120 year-old yeast. Fermented in large format oak barrels, large format chestnut barrels and terracotta egg.

Malolactic: 100%

Sur Lies: 6 months with weekly bâtonnage

Bottling date: May 2021

Yielding: 2500 Bottles

Released: May 2022

Analysis

Grape variety: 100% Bacchus

Alcohol: 11.5%

Titratable acidity: 5.1 g/l

Residual Sugar: 0 g/l

pH: 3.4

Food Pairing

A great companion to white and green asparagus, sweet and sour dishes, light desserts and cheese.

The ideal Patio wine.

Serving Temperature: 13°C

Winemakers Notes

So enticing, so much deft arresting complexity all centred around fabulous freshness. From gooseberry to lime, nettle and apple mint, elderflower, pear and tropical flourishes of passionfruit, pineapple, mango and papaya. It's delightfully invigorating.

The colour is so pure and precise which harbours a pristine palate as bright as a diamond and the layers of deliciousness in this Sussex wine are simply thrilling. It's a superbly bright tropical surge of mango, lime and peach with silky roundness and textural finesse.

Our still wine closures are screw Cap. The wines will develop and age slowly & beautifully over the next 10-15 years.

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