



HOFFMANN & RATHBONE

ESTD 2010 ENGLAND



Bacchus 2019

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 years 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: July 2020

Yielding: 3500 Bottles

Released: July 2020

Analysis

Grape variety: 100% Bacchus

Alcohol: 11.5%

Titrateable acidity: 7.0 g/l

Residual Sugar: 2.5 g/l

pH: 3.3

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

A different take on the classic English Bacchus. Scented precision in a moreish & lingering international style.

On the nose an equal measure of elderflower blossom and generous creaminess. Not so much acidity but an emollient theme carries that slender but complex palate to a garden of lime-citrus and stone fruit. Pure complexity.

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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