



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 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:** 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.

[hoffmannandrathbone.co.uk](http://hoffmannandrathbone.co.uk)

