

# **KIT'S COTY BACCHUS 2017**



#### **GRAPE VARIETY**

100% Bacchus

## **VINEYARDS**

Kit's Coty vineyard is a 95 acre vineyard on the North Downs of Kent. The southerly aspect ensures the vines capture the sunshine all year long while the warm, free-draining chalk soils provide the perfect terroir for producing well balanced, intensely flavoured fruit. Restricting yields and maintaining vine balance allow vines to fulfil their potential, producing fruit that truly express their identity and the unique qualities of the soil.

## WINEMAKING

Harvested by hand in late September, grapes are whole bunch pressed before undergoing wild fermentation in third and fourth use French oak barrels for nine months adding complexity and richness to the wine.

## ANALYSIS

**ABV: 13%** 

Residual Sugar: < Ig/I

pH: 3.13 g/l TA: 7.1 g/l

## **TASTING NOTES**

This very ripe style of Bacchus has guava, melon and peach aromas with background oak influence. The palate is pure and focussed with more tropical flavours and an exceptional length.

# **SERVING SUGGESTION**

An ideal pairing to white crab meat salad, asparagus risotto and lightly smoked fish.

#### **DIETARY**

Suitable for Vegetarians and Vegans. Doesn't include cereals containing Gluten.

Josh Donaghay - Spire Chapel Down Winemaker

