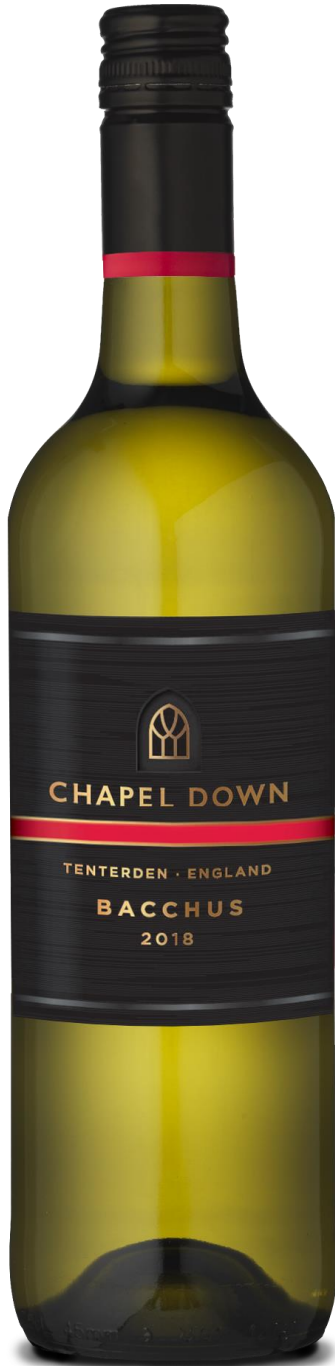




CHAPEL DOWN

TENTERDEN ENGLAND

CHAPEL DOWN BACCHUS 2018



GRAPE VARIETY

100% Bacchus

VINEYARDS

Fruit is sourced from vineyards in Kent, Essex and East Sussex. Grapes are grown predominantly on single and double guyot pruning systems, on varied soils including, chalk, clay and loam soils.

WINEMAKING

Whole-bunch pressing retains the aromatic purity of this wine which is fermented at cool temperatures. Blending and clarification takes place after six months on lees in tank.

ANALYSIS

ABV: 12%

Residual Sugar: 2.9 g/l

pH: 2.99

TA: 7.4 g/l

TASTING NOTES

Chapel Down Bacchus is aromatic and fresh in style. It has aromas of melon and peach with background floral notes. The palate is well balanced and has a light and delicate finish.

SERVING SUGGESTION

An ideal pairing to seafood, summer salads or Thai cuisine. An ideal alternative to a Marlborough Sauvignon Blanc.

Josh Donaghay - Spire

Chapel Down Winemaker

