



VINTAGE

2018

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

Residual Sugar: <1 g/l
ABV: 13%
pH: 3.13
TA: 7.1 g/l

TASTING NOTES

This very ripe style of Bacchus has lychee, peach, and ripe melon aromas with background oak influence. The palate is rich and generous with more tropical fruit flavours and a long, crisp finish.

SERVING SUGGESTION

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

AWARDS

