



VINTAGE

2020

GRAPE VARIETY

100% Bacchus

VINEYARDS

Fruit is sourced from vineyards in Kent (90%) with the balance from East Sussex (8%) and Essex (2%). 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

Residual Sugar: 2.7 g/l
ABV: 12.5%
pH: 3.07
TA: 6.9 g/l

TASTING NOTES

Chapel Down Bacchus is an aromatic white wine with aromas of grapefruit, melon and green apple. The palate has fresh flavours of citrus, melon, and pineapple which lead to a crisp finish.

SERVING SUGGESTION

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