Ashdown Bacchus, Bluebell Vineyard Estates Sussex 2023



Region

If you have never tried an English wine before – well now is your opportunity. The vineyards of England are generally located in the warmer southern counties where the milder influences of the gulf stream have an important effect, as our northern hemisphere vineyards need a longer cooler growing season than in Europe to produce top quality grapes. More than 500 vineyards are in production across the UK and bottled annual sales has reached 3 million bottles, with Chardonnay, Pinot Noir and Bacchus the most planted varieties.

Producer

The original vines of Bluebell Vineyards were planted in 2005 with the desire to produce high quality English sparkling wines. The wines are named Hindleap as the Hindleap Hill is just beyond the vineyards. Situated on the fringes of the Ashdown Forest on sandstone soils, there are now 10 ha under vine, predominantly Pinot Noir and the classic Champagne varieties with some experimental Seyval and Bacchus. The vines are carefully nurtured, and hand harvested before small bath fermentation. Blending the wines before the second fermentation and ageing for a minimum nine months (17 months in practice) imparts a distinct imprint of terroir to the Champagne quality.

Tasting Notes

Made from 100% Bacchus, a grape that thrives in the Sussex climate. The palate is light and refreshing, with notes of elderflower, gooseberry and nettles complemented by a white grapefruit acidity and subtle apricot notes on the finish.

Food

Serve with summer salads or beetroot ceviche.

Technical Information

Country	United Kingdom
Region	Southern England
Grape(s)	Bacchus (100%)
Type	White
Style	Crisp
Oaked Style	Unoaked
Body Style	Light bodied
Sustainable	Yes-certified sustainable

Dry/Sweet Style	Bone dry	
Alcohol Content	10.5%	
Closure Style	Cork	
Organic/Biodynamic	No	
Allergens	**Milk:**	No
	Egg:	No
Vegetarian/Vegan	**Vegetarian:**	Yes
	Vegan:	Yes

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