# Hindleap Brut Bluebell Vineyard Estates 2011




## 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

The Hindleap vineyard was planted in 2005 on chalk and sandstone soils adjacent to the Bluebell Railway and on the fringes of the Ashdown Forest. Like Champagne, it is produced by the traditional method; a second fermentation in the bottle which creates the natural sparkle. Fragrant and floral on the nose, the palate has notes of orange zest, citrus, white blossom and fresh green apple. The creamy mousse is well balanced by a crisp and fresh acidity.

## Food

Perfect as an aperitif or alongside hors d`oeuvres or smoked salmon salads.

## Technical Information

| | |
|---|---|
| **Country** | United Kingdom |
| **Grape(s)** | Chardonnay (61%)<br>Pinot Noir (24%)<br>Pinot Meunier (15%) |
| **Type** | Sparkling |
| **Style** | Fizz |
| **Oaked Style** | Unoaked |
| **Body Style** | Light bodied |
| **Sustainable** | No |

| | | |
|---|---|---|
| **Dry/Sweet Style** | Bone dry | |
| **Alcohol Content** | 11.5% | |
| **Closure Style** | Cork | |
| **Organic/Biodynamic** | No | |
| **Allergens** | **Milk:**<br>**Egg:** | No<br>No |
| **Vegetarian/Vegan** | **Vegetarian:**<br>**Vegan:** | Yes<br>Yes |

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