Hindleap Classic Cuvee Brut Bluebell Vineyard Estates 2013



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

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 followed by a minimum of 18 months on the lees to develop the biscuit and pastry flavours. 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
Region	Southern England
Grape(s)	Chardonnay (61%) Pinot Noir (24%) Pinot Meunier (15%)
Type	Sparkling
Style	Fizz
Oaked Style	Unoaked
Body Style	Light bodied
Sustainable	Yes-certified sustainable

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

Richmond House, 1 The Links
Popham Close, Hanworth,
Middlesex, TW13 6JE

Tel: 020 8744 5550
Fax: 020 8744 5561

info@ellis-wines.co.uk
www.elliswines.co.uk