

Wildshark Pinot Noir 2024



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

Wildshark Vineyards are a young estate nestled at the base of the North Downs in Kent. In 2022 they planted 60 acres of new vines on an area of ancient soils, composed predominantly of chalk. It is due to these Cretaceous soils that the vineyard takes its name, the land here 50 million years ago was the bed of a vast ocean where great numbers of sea creatures used to reside. The land was also used historically as a Roman settlement, but now is home to rolling fields of vines. The philosophy of the estate is to work with a minimal intervention approach, encouraging a diverse ecosystem and farm sustainably, working towards re wilding areas of the land and planting hedgerows and trees throughout the vineyards giving home to insects and fauna which naturally protect the vines. They are certified with sustainable wines of GB and strive to produce excellent quality wine.

Tasting Notes

This is a lighter style of Pinot Noir, and could be served chilled. The grapes were hand picked and fermentations took place using native yeasts, following this the wine was aged in French oak barrels. There is a vibrant fruit profile, with bright cherry flavours and notes of smoke and vanilla from the oak. There is a lovely freshness to the wine.

Food

Perfect pairing for grilled chicken, salmon, mushroom based dishes and even asian cuisine.

Technical Information

Country	United Kingdom	Dry/Sweet Style	Dry
Region	Southern England	Alcohol Content	12%
Grape(s)	Pinot Noir (100%)	Closure Style	Not Set
Type	Red	Organic/Biodynamic	No
Style	Fruity	Allergens	Milk: No Egg: No
Oaked Style	Lightly oaked	Vegetarian/Vegan	Vegetarian: Yes Vegan: Yes
Body Style	Light bodied		
Sustainable	Yes-certified sustainable		



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