



Technical Sheet
Toppesfield Vineyard
Bacchus 2022

Background

Toppesfield Vineyard Bacchus is from the small, boutique vineyard run by Jane and Peter Moore in the rolling hills of the Essex / Suffolk border. The Bacchus vines were planted in 2012 on a fertile chalk subsoil overlain by a clay loam. The easterly and westerly winds that blow through the vineyard provide good air circulation for the vines which are grown on a single guyot pruning system.

Tasting Notes

Toppesfield Bacchus is a crisp, dry, fruity white wine with flavours of gooseberry, nettle and elderflower. It has excellent length, a refreshing finish and pairs very well with all seafood, chicken, risotto, asparagus, Thai/Chinese dishes and fresh summer salads.

Vinification Details

This wine shows Bacchus at its finest. Whole bunch pressing of the fruit and a cool, slow, fermentation in stainless steel tanks brings out the flavours of gooseberry, elderflower and green apple.

TA (total acidity): 7.5 g/L
Residual sugar: <1.0 g/L
Allergy information: contains sulphites
Abv: 11%
Closure type: cork

