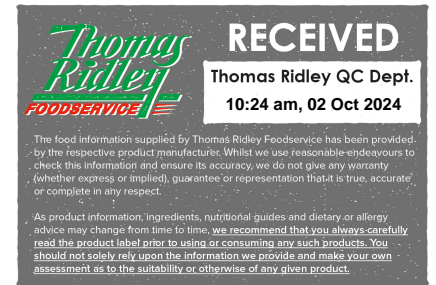
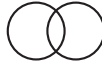


FLINT
VINEYARD



Fumé 2023

Code: I3299

Variety: Bacchus

Alcohol: 11%

Residual Sugar: <0.5g/l

Titrateable Acidity: 7.3 g/l

Vinification:

To express the complexity of the Bacchus grape, we use a multitude of techniques that respect both the traditional and more novel methods of winemaking.

40 % fermentation and ageing in 3rd-fill oak barrels lends texture. Hyper-oxidation of some juice fractions softens the wine and use of nitrogen at the press preserves aromatics.

Vegan friendly. Gluten free.

Allergens: Contains Sulphites

Vineyard:

Harvested from our own vines and a parcel from Martin's Lane Vineyard in the Crouch Valley, Essex.

Tasting Notes:

Ripe, fleshy pear and English apple on the nose with hints of violets and turkish delight. The palate is soft and textured but also fresh and crisp. A generous length of pink grapefruit, almonds and biscuit pastry rounds off this complex wine.

**Thomas
Ridley**
FOODSERVICE

