

CAMEL VALLEY

2013 CAMEL VALLEY BACCHUS DRY



BLEND
100% Bacchus

VINIFICATION

The grapes are crushed and pressed and the juice cooled to 4°C to retain the special fruit characters that are unique to grapes grown in England. Fermented in stainless steel tanks at no more than 13°C. Suitable for vegetarians.

TASTING NOTE

Unique English style in the best possible way. Characteristic aromas of hedgerows and apple orchards, bright lemon green in colour, crisp elderflower and grapefruit flavours, medium length, good intensity, with a very fresh clean finish and a hint of sweetness.

Excellent to drink now but will remain fresh for two years, developing more honeyed characters. This wine pairs very well with seafood, particularly shellfish, and fresh summer salads.

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ANALYSIS

Alcohol Content 12.2 %

Residual sugar 1.1 g/l

Acidity 8.6g/l (tartaric)

pH 3.19

REVIEWS

“For the umpteenth year in a row, this is my favourite dry white English wine. It's world class. Get in quick, this citrus-soaked beauty always sells out fast” – Matthew Jukes, Daily Mail Weekend

“A distinctive fruity bouquet and a grapey flavour. Perfect with seafood” – Fiona Beckett, Guardian Magazine

AWARDS

2015 IWC Bronze Medal Winner

2015 UK Vineyards Association Bronze Medal Winner

2014 IWC Bronze Medal Winner

2014 Decanter World Wine Awards Silver Medal

2014 UK Vineyards Association Silver Medal Winner

2013 IWC Silver Medal 2012 vintage

2013 UKVA Silver Medal 2012 vintage

2012 UKVA Gold Medal Winner for 2011 vintage

2009 IWC Gold Medal 2007 vintage

2009 IWC Trophy for Best English Wine



