

CAMEL VALLEY

2018 CAMEL VALLEY ANNIE'S ANNIVERSARY



BLEND

100% Seyval Blanc

VINIFICATION

The grapes are crushed to retain more of the fruit characters that are unique to grapes grown in Cornwall. Only the free run juice is used for this sparkling wine. The juice is cooled to 4°C to retain the delicate fruit aromas. The ferment temperature is only allowed to rise to 13°C resulting in more fruit character in the base wine. This wine has spent 12 months on the lees for fruit freshness and resulting in a fresh yeasty character.

TASTING NOTE

A light, lemon citrus, sherbet fizz, perfect for all celebrations. With English hedgerow scents and a touch of honey on the palate.

ANALYSIS

Alcohol Content 12.5%

Residual Sugar 12g/l

Acidity 9.9.g/l (tartaric)

pH 2.98