

CAMEL VALLEY

CORNWALL

Family Run Since 1989

2023 CAMEL VALLEY BACCHUS DRY



Vinification

The grapes are lightly crushed and gently pressed to steel tank where the juice is cold-settled overnight. Fermentation occurs with a combination of wild and selected yeast strains and is conducted at cool temperatures to maximise the production of fruity esters. Post-fermentation the wine is matured on its fine lees for up to nine months prior to filtration and bottling.

Tasting note

The 2023 Bacchus Dry offers notes of peach, elderflower and cantaloupe melon, with a finely textured mid-palate and a lingering acidity to the finish. A perfect wine for early drinking, the 2023 Bacchus is a fine match for a platter of our local Rock oysters or a *salmon en croute*.

Analysis

Alcohol Content: 12.5%

Residual Sugar: 4.4 g/L

TA: 6.5 g/L (tartaric)

pH: 3.16

