



BY APPOINTMENT TO  
HIS MAJESTY KING CHARLES III  
PURVEYOR OF ENGLISH SPARKLING WINES  
CAMEL VALLEY, CORNWALL



BY APPOINTMENT TO  
HER MAJESTY QUEEN CAMILLA  
PURVEYOR OF ENGLISH SPARKLING WINES  
CAMEL VALLEY, CORNWALL

# CAMEL VALLEY

CORNWALL

*Family Run Since 1989*

## **Darnibole is the UK's first and only single vineyard Protected Designation of Origin (PDO).**

The PDO has been used since it was awarded in April 2017 to produce Camel Valley's Darnibole Bacchus PDO wine. This is made from Bacchus grapes grown exclusively within Camel Valley's 2.26 hectare Darnibole vineyard, although the scope of the Darnibole PDO permits wine to be made from Bacchus grapes grown anywhere within the 11.3 hectare Camel Valley Vineyard property. The Bacchus vines in the Darnibole vineyard were planted in 2005.

'Darnibole' is the historic name for the field in which the vineyard has been planted and is noted as such on original land documents. It has been suggested that the name may be Cornish language in origin and derive from the slate subsoil, sharing an etymological root with the nearby Delabole slate quarry.

The granting of the PDO title in April 2017 was the achievement of Bob Lindo, founder of Camel Valley Vineyard. After several years of making non-PDO wines from Bacchus grapes grown exclusively in Darnibole vineyard, Bob noticed that there was something about these wines that was organoleptically distinct. This distinctiveness was a feature simultaneously recognised by wine reviewers and journalists. With assistance from Exeter University, Bob assembled soil samples and tasting analysis data and embarked upon the PDO application process with the EU. After five years of testing, the PDO was granted in April 2017, proving that Darnibole Bacchus wines have a distinct connection with their place of origin.

The Darnibole vineyard is geologically and climatically distinct. The site is based on a formation of Devonian sandstone with a slate subsoil; the vines are planted between 20-45 metres above sea level, on a steep slope with a south-facing aspect.

Key features of the PDO include:

- The wine must be made from 100% Bacchus grapes
- The wine cannot be acidified or deacidified
- Yields cannot exceed 8 tonnes/ha
- The grapes must be hand-harvested
- Vines must be trained in a single or double Guyot system
- Fermentation temperature cannot exceed 18 C
- ABV must be between 11% and 15%
- The wine must be made at the Camel Valley Winery

Darnibole Bacchus PDO wines can be described as:

**Appearance:** Clear and bright. The wine is typically of a pale golden hue, and without suspended particulates or hazes.

**Aroma:** Clean and without faults. The wine is of medium-high aromatic intensity. It expresses characteristics appropriate to the terroir, such as mineral notes, smoky notes, and temperate fruit and floral notes.

**Taste:** Clean and without faults. The wine is of medium-high flavour intensity. It expresses characteristics appropriate to the terroir, such as mineral notes, smoky notes, and temperate fruit and floral notes. These might be redolent of apple, gooseberry, elderflower, white pepper, peach or passionfruit.

Wine writers and reviewers have typically highlighted the wine's '**smoky**' and '**mineral**' characteristics, '**white-pepper**' and '**gooseberry**' flavours, and distinct '**weight**' on the palate.

Darnibole Bacchus PDO is not made every year, only in years where optimal growing conditions encourage the bottling of a single-vineyard Bacchus. In other years grapes from the Darnibole vineyard contribute to the Camel Valley Bacchus Dry.



*Figure 1: Darnibole vineyard demarcated within the wider Camel Valley estate.*



Figure 2: The front label and packaging of the 2023 Darnibole Bacchus PDO.