



In the Garden of England

CHARTHAM
VINEYARD

BACCHUS

Vintage 2016

2016 was a good year. There were no frosts after March. Some high temperatures in spring, followed by hot summer days with a maximum of 34°C in July to coincide with flowering and fruit set. This warm sunshine continued into August and September giving excellent ripening conditions before harvest in late September.

Grape

100% Bacchus. A German grape variety named after the Roman God of wine. Developed from a Muller Thurgau/Silvaner cross. Becoming the benchmark white wine for England and sometimes called 'England's Sauvignon Blanc'.

Viticulture

Soil: chalky loam with flint on South facing slope.

Pruned: February, using single guyot method.

Harvested: hand-picked in late September.

Winemaker

John Worontschak and Mathieu Elzinga of Litmus wines

Alcohol 12%

Acidity 6.1 g/L

Residual sugar <1.0g/L

Tasting notes

Characterised by freshness and acidity. Elderflower and citrus characteristics. 'English hedgerow on warm summer day'.

"A heady aromatic wine with the perfume of passionfruit, gooseberry and elderflower. The palette is rich and crisp with concentrated fruit of grass, nettle, green apple. The finish is very long, sapid and flavoursome. This is a new benchmark for Kent Bacchus. It will make a very good aperitif but can partner an array of salads and flavoursome fish dishes, also goats cheese."

Clive Barlow MW



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www.charthamvineyard.co.uk