

CAMEL VALLEY

2015 CAMEL VALLEY CORNWALL BRUT



BLEND

50% Seyval, , 35% Chardonnay, 15% Pinot Noir

VINIFICATION

The grapes are crushed to retain more of the fruit characters that are unique to grapes grown in England. Only the free run juice is used for the sparkling wine with the pressed juice going to still 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 up to 24 months on the lees for fruit freshness and resulting in a fresh yeasty character.

TASTING NOTE

A fresh and fruity fizz, perfect for all celebrations. With English hedgerow scents, citrus character and a touch of honey on the palate.

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ANALYSIS

Alcohol Content 12.5%
Residual Sugar 10.8 g/l
Acidity 9.7g/l (tartaric)
pH 3.07

REVIEWS

"Top Jubilee choice" - Jane Maquitty, The Times

"One of the most intricately assembled wines around. Makers Bob and Sam Lindo throw their heart and soul in to every wine they produce - sheer beauty." - Matthew Jukes, The Daily Mail

"Fresh and pingy with a joyful sense of celebration. Magnificently vibrant and alive with fruit." - Olly Smith, Mail on Sunday

"You can't go wrong with Camel Valley, a delicious vintage fizz with as much complexity as a Champagne Grande Marque. Camel Valley is a national treasure with flavours fit for a King and Queen." - Waitrose Weekend Magazine

"I just love this beautifully balanced fizz." - Jamie Goode, The Express

"Britain's best value sparkler" - Oz Clarke

AWARDS

2019 IWC Silver Medal for 2015 vintage

2018 Wine GB Awards Gold Medal for 2014 Vintage

2017 Decanter World Wine Awards Silver Medal for 2013 vintage

2016 Sommelier Wine Awards Gold Medal for 2013 vintage

2015 IWC Silver Medal for 2013 vintage

2015 Decanter World Wine Awards Silver Medal for 2013 vintage

2014 IWC Silver Medal for 2012 vintage

2014 Decanter World Wine Awards Silver Medal for 2012 vintage

2014 IWSC Silver Medal for 2012 vintage

2012 IWC Gold Medal for 2010 vintage

2005 IWC Gold Medal for 2001 vintage



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Barcode: EAN 5060031430028
CN code: 22041094
Excise product code: W300
Protected Geographical Indicator

PACKAGING

750ml Bottle 832g glass
Closure 9g cork
Wire hood 5.2g steel
Label 1.66 g paper Foil
2.2g aluminum

CARTON WEIGHT/ DIMENSIONS

Carton 320g cardboard
275mm x 187mm x 327mm

PALLET WEIGHT/ DIMENSIONS

Pallet 20kg wood
1200mm x 900mm

PALLET CONFIGURATION

6 bottles (standing)/box
20 boxes/layer
4 layers/pallet

TOTAL WEIGHT	811.2kg
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LABEL

