

CAMEL VALLEY

2018 CAMEL VALLEY ATLANTIC DRY



BLEND

67% Pinot Blanc, 33% Bacchus

VINIFICATION

The grapes are grown in the south of England over an ancient slate sub-soil, where the long cool growing season gives the wine its unique English acidity. The grapes are crushed and pressed and the juice cooled to 4°C to retain the special fruit characters that are unique to grapes grown in England. Fermented in stainless steel tanks at no more than 13°C. Suitable for vegetarians.

TASTING NOTE

Unique English style in the best possible way. Characteristic aromas of grapefruit, elderflower and green fruit, bright lemon in colour, good intensity, with a very fresh clean finish.

Excellent to drink now but will remain fresh for two years, developing more honeyed characters. This wine pairs very well with seafood, particularly shellfish, and fresh summer salads.

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ANALYSIS

Alcohol Content 11.91%

Residual Sugar 1g/l

Acidity 9.4g/l (tartaric)

pH 3.33

REVIEWS

“Atlantic Dry is a blend of Bacchus, Chardonnay and Reichensteiner and has the prominent floral nose of elderflower and plenty of mineral hit with a lovely tang on the finish.” – Neil Cammies, Wales Online

AWARDS

2011 IWC Bronze Medal 2010 vintage

2010 UKVA Bronze Medal 2009 vintage

2009 UKVA Silver Medal 2008 vintage

2008 UKVA Bronze Medal 2007 vintage



