



# HATTINGLEY VALLEY

## Entice 2022 - Tasting Notes

Pale lemon-gold in colour, this decadent dessert wine has vibrant aromas of tropical fruits and blossom. Beautiful notes of elderflower and lemon on the palate with a delicious honeyed character and a creamy mouthfeel. Its crisp acidity balances perfectly with the natural sweetness of the Bacchus grapes, leading to a pure, elegant and refreshing finish.

### Vintage

2022 was certainly an unusual year. The long and warm growing season saw more than double the average sunshine hours, surprisingly hot days and no rain, with drought being recorded at some sites. The result was high yields free of disease, and very ripe fruit, full of flavours and good acid levels.

### Production

A very limited release, this elegant handcrafted English dessert wine is made from 100% Bacchus grapes in an ice-wine style. The grapes were hand-picked and frozen to -18°C for 16 days. After that period, and whilst still frozen, the grapes were slowly pressed in our Coquard press for approximately 48 hours, leaving most of the water behind as ice. The result was a viscous, concentrated and quintessential juice with naturally high sugar content. This went through a long cool fermentation process, in a stainless steel tank to maintain the pure fruit expression and freshness. The high sugars cause the fermentation to cease early, leaving relatively low alcohol and high residual sugar.

### Pairing

Serve well chilled, alongside creamy blue cheese, a delicious paté or classic summer pudding after your meal (we'll have your dinner guests asking "where did you find this amazing dessert wine!?!").

### Drinking window

Perfect for drinking this year whilst young and fresh.



### Technical Information

Varieties –  
Bacchus 100%

Alcohol (ABV) – 10.5%  
Acidity – 12.1g/L  
Wine pH – 3.29

Residual sugar – 145g/l (approx.)  
Vegetarian/Vegan - Yes  
Contains Sulphites

### Awards to Date

*(including previous vintages)*

