



HATTINGLEY VALLEY

The English Gent 2019 - Tasting notes

The English Gent has a delicate pale gold colour with hues of green. Bursting with vibrant aromas of elderflower and hedgerow, with notes of white fruit that follow through onto the palate. This is a wine with a well-balanced and refreshing acidity, and persistent aromatics on the finish.

Vintage

2019 saw a good start to the growing season with plenty of sunshine and the hottest Easter Bank Holiday on record, followed by a warm, wet summer. That led to increased disease pressure during the ripening season, however, our vineyard team did excellent work ensuring the optimum quality of the fruit. The result was good yields of clean healthy grapes with excellent concentration of natural sugar and flavours.

Production

This is a unique sparkling wine made in the traditional method from Bacchus and Pinot Gris. The grapes were hand-picked and whole-bunch pressed. After fermentation at cool temperatures in stainless steel tanks, the wine rested on lees for just three months before being bottled, in order to preserve its freshness and powerful aromas. Once in bottle, it spent a further 12 months ageing on its lees before disgorging.

Technical Information

Varieties –
Bacchus 74%
Pinot Gris 26%

Alcohol (ABV) – 12.5%
Acidity – 8.2 g/L
Wine pH – 2.75
Dosage – 5 g/L

Vegetarian/Vegan - Yes
Contains Sulphites

Best enjoyed...

Lying in a hammock with birds singing in the trees, a good book and no children within 20 feet.



‘There can’t be many other wines that express just how English they are in the glass. Bursting with aromas of elderflower and other hedgerow characters, this blend of Bacchus and Pinot Gris takes the expression of terroir to another level.’

Emma Rice

Emma Rice
Head Winemaker



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