

PENN CROFT

HAMPSHIRE ENGLAND

BACCHUS 2020

2020 proved an early season, with clear and bright weather persisting through much of April and May. This led to some frost events in the UK, which restricted yields. Warm conditions continued through the summer leading to us picking fully mature Bacchus from a small West Sussex vineyard on the 30th September.

"DAZZLING, CRISP AND DELICIOUS, THIS IS BENCHMARK BRITISH BRILLIANCE – SPLASH OUT ON THIS TANGY, ZESTY TREAT."

• OLLY SMITH, YOU MAGAZINE •

"THIS HAS RATHER PRETTY PEACHY FRUIT, SPRING-LIKE HEDGEROW FLORALS, A CUSPATE LINE OF GREEN GOOSEBERRY AND A MOUTH-WATERINGLY TAUT, DRY FINISH, NOT CATTY AND STRIDENTLY WASPISH, AS BACCHUS SO OFTEN IS"

• TAMLYN CURRIN, JANCIS ROBINSON •

TASTING NOTE

The nose is expressive yet restrained, with flavours of ripe pear skin, white peach and a lovely floral lift of hawthorn blossom. On the palate the wine has great texture and a purity of style that shines through with flavours of juicy stone fruits wrapped in a backbone of minerality. A touch of natural CO2 adds freshness on the finish, which is long, focused and dry.

WINEMAKING

Hand picked into 200kg bins and whole bunch pressed. In the winery we practice small batch winemaking, helping us build texture and complexity in the final wine. 25% of the wine was barrel fermented with the balance fermented in temperature controlled stainless steel tanks. Aged on fine lees for 6 months following harvest before bottling in the spring of 2021.

WINEMAKER Ben Smith

TECHNICAL INFORMATION

VINTAGE	2020
VOLUME	75cl
GRAPE VARIETY	Bacchus
ALCOHOL	12%
ACIDITY	6 g/l
RESIDUAL SUGAR	1.6 g/l
ALLERGENS	Contains sulphites Suitable for Vegans

