

Lyme Bay

Sandbar Bacchus 2023



WHITE
STILL WINE



GREAT BRITAIN



DEVON



SUITABLE
FOR VEGANS

VITICULTURE

When deciding when to pick Bacchus we either aim to pick it before the grapes are considered ripe, or once the grapes are considered overripe. The Sandbar is a wine resulting from some early picking between the 12th and 13th October 2015 from two vineyards, the Southcote Vineyard (Devon) and Sandhurst Vineyard (Kent).

VINIFICATION

Crushed, destemmed, cold settled 48 hrs. Inoculated with 4 yeast strains for varietal expression. Post-fermentation, gently racked, aged 4 months on fine lees for structure. Bottled late Feb, in-bottle development precedes release. Experience the result of meticulous care and craftsmanship

FOOD MATCHING

Avocado, asparagus, seasonal greens, roasted vegetables, mushrooms, mackerel, fish and chips, chicken, pork, veal, aromatic spice, goats cheese.

SIZE	75cl
VINTAGE	2023
ABV	11.5%
GRAPE VARIETIES	Bacchus (100%)
CLOSURE	Screw cap
SKU CODE	B9296123
EXPRESSION	White, Aromatic and Dry
COUNTRY	Great Britain
REGION	Devon
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Screw cap
PH	3.3
TOTAL ACIDITY	8.63g/l Tartaric
RESIDUAL SUGAR	7.2g/l
SKU	B9296123