Lyme Bay

Sandbar Bacchus 2024



WHITE STILL WINE | GREAT BRITAIN | DEVON | SUITABLE FOR VEGANS

TASTING NOTE

Crafted from 100% Bacchus grapes, the flagship for English still wines. Reminiscent of Sauvignon Blanc with its own uniqueness, it's influenced by Riesling heritage. Lyme Bay's Sandbar benefits from England's cool maritime climate, showcasing bright acidity and complex flavours. Experience grapefruit, guava, boxwood and a touch of blackcurrant in a pronounced and fresh delivery.

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).

FOOD MATCHING

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

SIZE	75cl
VINTAGE	2024
ABV	12%
GRAPE VARIETIES	Bacchus (100%)
CLOSURE	Screw cap
SKU CODE	B9296124
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	B9296124