

# TASTING NOTES

## RENISHAW HALL

### Walled Garden White 2018

#### RENISHAW HALL VINEYARD

Planted in 1972, formerly the most northerly vineyard in the world. Located in a three sided walled garden that has a radiating effect on the vines and raises average temperatures by approximately 1 deg C. The majority of the vines are pruned to guyot single and double depending on the strength of growth of the individual vine. The layout of the vineyard is slightly northerly to suit the layout of the land. The vineyard is tended to entirely by hand.

Appearance – water white in appearance with flashes of gold

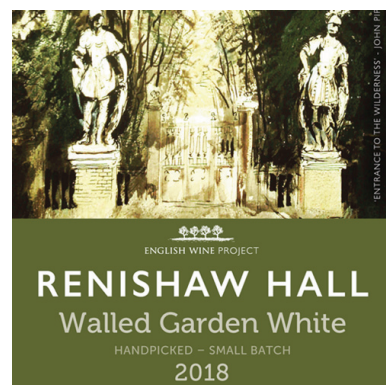
Aroma – honey, peach, apple, orange and lemon zest

Taste – smooth soft mouth feel – hints of orange and citrus fruit

Conclusion - hints of honey, peach and apple on first impression followed by refreshing acidity that leads to a refreshing and balanced wine.

2018 in the UK were ideal grape growing conditions, the fruit was ripe as it arrived at the winery and has led to a great balance between sugar and acid.

Grape variety: Madeleine Angevine. ABV 11.5%



#### HOW THE WINE IS MADE IN THE VINEYARD

All of our vines are leaf stripped and shoot thinned giving the fruit maximum exposure to sunlight, this increases lactic acid and decreases malic acid resulting in ripe fruit. Leading up to harvest we are constantly checking the sugar acid ratio to ensure that we have balance. During the harvest the fruit is all hand-picked ensuring that no bruised or non-perfect fruit enters the press. The picked fruit is then taken directly to the winery and pressed that day.

#### HOW THE WINE IS MADE IN THE WINERY

First task is the pressing of the grapes, all of the white wines from the English Wine Project are whole bunched press, we do not crush and destem as although this practice leads to greater yields and potentially more varietal flavour, in my view it can also lead to some off notes. Following the press, the juice is allowed to stand for 24 hours before being racked off. After racking inoculation takes place with a yeast chosen to increase the aroma and flavour compounds present in the juice – fermentation is then allowed to begin. The fermentation is a controlled process taking place at 14-15 Deg C the juice/wine is fermented for approximately 3 weeks until dry and the sugar has converted to alcohol. Post fermentation the wine is now racked off its gross lees and allowed to settle for approximately 8 weeks, during this period the wine is racked with bentonite only – making it a vegan and gluten free product. Post fining the wine is then filtered and bottled. All movements throughout the wines time in the winery is controlled and movements are kept to a minimum.



#### FOOD RECOMMENDATIONS

A good all-rounder as it has decent weight, it can therefore be equally at home with fish and chicken both grilled and fried.