

Sharpham Classic Cuvee 2020



Region

If you have never tried an English wine before – well now is your opportunity. The vineyards of England are generally located in the warmer southern counties where the milder influences of the gulf stream have an important effect, as our northern hemisphere vineyards need a longer cooler growing season than in Europe to produce top quality grapes. More than 500 vineyards are in production across the UK and bottled annual sales has reached 3 million bottles, with Chardonnay, Pinot Noir and Bacchus the most planted varieties.

Producer

Sharpham Wines were one of the pioneers of the English wine industry, being formed over 40 years ago in 1982 after Maurice and Ruth Ash moved down to Devon with their Jersey cows and purchased the Sharpham Estate, planting the first vines in the 1960's. In 2008 Sharpham wines moved further down the Dart valley to the beautiful Sandridge Barton Estate which lies on the sunny south facing slopes that overlook the river Dart. The estate is now home to 32 acres of vineyards which are run and farmed according to the Countryside Stewardship Scheme of Sustainability, which Sharpham Wines is passionately committed to.

Tasting Notes

A more oxidative style of sparkling wine produced in the traditional method and matured on the lees for 19 months. More complexity is built into the base wine, maturing 25% of the cuvee in French oak and on the lees prior to bottling, which offers up a more savoury style of English sparkling wine. The colour has an amber hint in the glass and aromas of baked apple, raisin, caramel and bruised peach. The palate is dry and has flavours of red apple and toasted baking spice, with a focussed acidity, soft lees tannin and vibrant mousse.

Food

A fine aperitif and good accompaniment to olives, smoked nuts, asparagus, crab salad or grilled sea fish, roast chicken and soft cheeses.

Technical Information

Country	United Kingdom
Region	Southern England
Grape(s)	Pinot Noir (85%) Chardonnay (15%)
Type	Sparkling
Style	Fizz
Oaked Style	Lightly oaked
Body Style	Light bodied
Sustainable	Yes-certified sustainable

Dry/Sweet Style	Dry	
Alcohol Content	11.5%	
Closure Style	Cork	
Organic/Biodynamic	No	
Allergens	Milk:	No
	Egg:	No
Vegetarian/Vegan	Vegetarian:	Yes
	Vegan:	Yes



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