

Sharpham Pinot Noir 2022



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

Our Pinot Noir is part crushed and cold macerated for three days prior to the spontaneous fermentation with the inclusion of some whole bunch and stems. The fruit then spends a further nine days fermenting on skins before malolactic fermentation. This wine then spent 10 months in second fill French oak barrels prior to bottling without any fining or filtration. This is a cool climate Pinot Noir with aromas of bramble, dark cherry, blueberries and violets. It is rounded and easy drinking, with soft and well-integrated tannins and spiced berries on the finish.

Food

Ideal with pasta, spicy cuisine, game, roast meats and strong cheeses.

Technical Information

Country	United Kingdom	Dry/Sweet Style	Dry
Region	Southern England	Alcohol Content	11%
Grape(s)	Pinot Noir (100%)	Closure Style	Cork
Type	Red	Organic/Biodynamic	No
Style	Juicy	Allergens	Milk: No Egg: No
Oaked Style	Lightly oaked	Vegetarian/Vegan	Vegetarian: No Vegan: No
Body Style	Medium bodied		
Sustainable	Yes-certified sustainable		



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