

INDIGO SELECTION – FIFTH SEASON

Devon



APPELLATION: English wine

BLEND: Bacchus, Reichensteiner and Pinot Noir

WINEMAKER: Rob Corbett

VINEYARD: _____

Castlewood Vineyard lies on south facing slopes overlooking the river Axe in east Devon. The rolling hillside allows cool air to fall to the valley bottom providing a frost-free environment, whilst a warm south westerly sea breeze helps the vines stay healthy. Soils are fertile, free draining clay-loam. Pinot Noir, Chardonnay and Pinot Meunier were planted in 2006-2009 at 3m row spacing to avoid shading. In 2016 2Ha of Bacchus was planted on the steepest most exposed hillside.

VITICULTURE: _____

All vineyard work is by hand. Grass cover crops aid soil structure, and prevent soil erosion during the winter months.

WINEMAKING: _____

The grapes are hand harvested. They macerate for 10 days in clay amphorae and fermentation starts with wild yeasts. After fermentation the grapes are pressed and returned to clay for a further 12 months. The wine then rests in neutral French oak barrels for 3 months prior to bottling without fining or filtration.



TASTING NOTES: _____

Fresh hedgerows and elderflower on the nose.
Bright zesty acidity and a fine chalky texture.

WEBSITE: <https://www.castlewoodvineyard.co.uk/>

This wine is suitable for vegans and vegetarians.